



Technological University Dublin
ARROW@TU Dublin

Menus of the 21st Century


Gastronomy Archive

2017

Greenes Restaurant Cork Lunch Menu

Greenes Restaurant Cork

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Greenes Restaurant Cork, "Greenes Restaurant Cork Lunch Menu" (2017). *Menus of the 21st Century*. 357. <https://arrow.tudublin.ie/menus21c/357>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 License](#)





Now Available Book Directly Online at Greenes [Book Online](#)

Menus

A La Carte

Pre Theatre

Tasting Menu

Lunch

Tasting Menu also Available

STARTERS

Pan Seared Scallops Pea, Bacon, Grape, Fennel, Atlantic Spirulina, Vetch Leaf €15.50 **G**

Duo of Ardsallagh Goats Cheese Textures of Beetroot, Walnut, Leek Ash, Raisin, Cuckoo Flower €13.50 **N V**

Local Rare Breed Pork Belly & Black Pudding Apple, Cider, Crackling Popcorn, Celeriac €13.50

Royale of Foie Gras Preserved Elderberry, Elderflower, Celery, Micro Cress, Fruit Soda Bread €15.50

Mackerel & Crab Cucumber, Seaweed, Squid Ink, Nasturtium, Radish €15.00

Greenes Soup Du Jour €7.50 **G**

MAIN COURSE

Hake Fillet & Dublin Bay Prawn Sea Spinach, White Beech Mushroom, Smoked Sausage, Dillisk €29.50 **G**

Pan Seared Wild Halibut Fillet Sea Vegetables, Mushroom, Dashi, Lobster Bisque Gel, Seaweed €32.50 **G**

Macroom Lamb Swede, Carrot, Preserved Damson, Organic Vegetables €31.00 **G**

Braised Feather Blade of Beef Ransom, Mushroom, Celeriac Puree, Onion, Shallot Jus €27.50 **G**

Mature Aged Heifer Beef Celeriac, Scallion, Onion, Fondant Potato, Shiitake Mushroom, Red Wine Jus €31.00 **G**

Ned McCarthy's Paneer Cheese Chick Peas, Spices, Macadamia Nuts, Organic Vegetables, Pickled Cherries, Granola

€24.00 **G** **V**

(Alternative Vegetarian & Vegan specials available please ask your server)

SIDE ORDERS

Vegetables €2.00

Mashed Potatoes €2.00

Triple Cooked Fries €3.00

Baby Potatoes €2.00

DESSERT

Blueberry & Almond Tart Buttermilk, Honey, White Chocolate €9.90 **N**

Poached Rhubarb Honey Comb, Custard, Buttermilk €9.90

Chocolate Pecan Cremeux Torte Barley, Malt, Salt, Carmel, Popcorn (Made with Alto El Sol & Ivorian Inaya Single Estate Cocoa Barrie Chocolate) €11.50 **N**

Woodruff Set Cream Pudding Raspberry, Pistachio €9.90 **N** **G** **V**

Selection of Irish Farmhouse Cheeses Cheese Crackers, Quince, Compote, Fruit & Nuts €12.90 **V**

Bushbys Strawberries Milk, Elderflower, Yogurt, Pickled Shoots €10.90 **V**

TEA & COFFEE

Americano €2.80

Cappuccino €3.20

Espresso €2.80

Pot of Tea €2.50

Liqueur Coffee €7.00

Mocha €3.20

Latte €3.20

Double Espresso €3.20

Selection of Herbal Tea €3.20

*10% Service Charge Applies To Groups of 8 or More
We Do Our Best to Cater For All Dietary Needs, Please Ask Staff for Assistance.*

- G** - Gluten Free
- N** - Contains Nuts
- V** - Vegetarian





[Supper Club](#)

[Gallery](#)

[Take A Virtual Tour](#)

[Our Chef](#)

[Find Us](#)

□ 48 MacCurtain Street, Cork, Ireland

□ 021 455 2279

□ Open Sunday to Tuesday, 12:15-14:15 & 17:30-21:00 & Wednesday, 12:15-14:30 & 17:30-21:00 & Thursday to Saturday, 12:15-14:15 & 17:30-21:30

POWERED BY TABLEPATH