

WINE LIST

HOUSE CHAMPAGNE			
Cattier "Icône" Premier Cru	½ Bottle €35	Bottle €70	Magnum €140
CHAMPAGNE & PROSECCO			
39 Prosecco "Snipe"			€10
40 Prosecco Spumante			€35
47 Bollinger Brut, Special Cuvee			€85
WHITE			
95 Riesling, Jonny Hugel, Alsace, France			€35
109 Chablis Premier Cru, Grande Cuvee, La Chablisienne, France			€50
128 Macon Lugny, Jacques Bouchard, France			€35
249 Chateau Montrose, Viognier, Côte du Thongue, France			€30
251 Picpoul de Pinet, Languedoc, France			€30
253 Soave Classico, "Monte Carbonare" Alessandra Tessari, Italy			€40
255 Lugana, Giacomo Tommasi, Veneto, Italy			€35
264 Godello, Louro Do Bolo, Rafael Palacios, Spain			€40
267 Ramon Bilbao, Rodolfo Bastida, Verdejo, Spain			€28
269 Albarino, Terras Gauda O Rosal, Rias Baixas, Spain			€35
412 Gruner Veltliner, Breitenbrunn, Austria			€30
419 Waterford Estate Sauvignon Blanc Reserve, Stellenbosch, South Africa			€45
552 Chardonnay, Catena Alta, Argentina			€45
RED			
35 Chateau Lagrange, Lussac St. Emilion, Bordeaux, France			€35
38 Chateau Pipeau, St Emilion Grand Cru, Richard Mestreguilhem, France			€60
221 Vacqueyras, Pierre Amadieu, Rhone Valley, France			€45
229 Chateaneuf du Pape, Chateau La Nerthe, Rhone Valley, France			€80
294 Sobreiro De Pegões "Premium" Setubal, Jaime Quendera, Portugal			€30
295 Tannat Reserva, Bodegas Garzon, Alejandro Bulgheroni, Uruguay			€35
299 San Alejandro "Las Rocas" Old Vine Grenache, Calatayud, Spain			€35
305 Ramon Bilbao Reserva, Rodolfo Bastida, Haro, Rioja, Spain			€45
306 Vina Ardanza, Reserva, La Rioja Alta, Julio Seánz, Fernández, Spain			€50
310 Coto De Imaz, Gran Reserva, Rioja, Spain			€50
327 Muga Reserva Especial, Rioja, Spain			€60
332 Vina Tondonia Reserva, Rioja, Spain			€65
335 Baron De Ley, Rioja Reserva, Gonçalo Rodrigues Jaen, Spain			€38
358 Emilio Moro, Bodegas Moro, Ribera del Duero, Spain			€60
374 Mandrarossa, Petit Verdot, "Timperosse" Sicily, Italy			€35
375 Valpolicella "Ripasso", Giacomo Tommasi, Veneto, Italy			€40
376 Chianti Classico Riserva, Carpineto, Giovanni Sachet, Tuscany, Italy			€45
377 Amarone Classico, Giacomo Tommasi, Italy			€75
424 Kanonkop Pinotage, Abrie Beeslaar, Stellenbosch, Sth. Africa			€50
428 Meerlust Estate Rubicon, Hannes Myburgh, Stellenbosch, Sth. Africa			€60
503 Benziger Family Winery Merlot, Sonoma County, California, USA			€50
ROSÉ			
271 Ramon Bilbao, Rodolfo Bastida, Rueda, Spain			€25



Talk is good when wine is fine!

The Hungry Monk

WINES

House Wine Chile	Glass	Bottle
Sauvignon Blanc Reserva	€7	€24
Chardonnay Reserva	€7	€24
Cabernet Sauvignon Reserva	€7	€24
Merlot Reserva	€7	€24
<i>Miguel Viu Garcia, Colchagua Valley</i>		
House Wine Italy		
Pinot Grigio	€8	€26
<i>Santa Margherita, Alto Adige</i>		
Salice Salentino	€8	€26
<i>Messer Del Fauno, Puglia</i>		
House Wine Australia		
Rawsons Retreat Private Release Chardonnay	€8	€27
<i>Peter Gago, Penfolds, South East Australia</i>		
Bin 555, Shiraz	€8	€27
<i>Sam Kurtz, Wyndham Estate, Hunter Valley</i>		
House Wine France	½ Bottle	Bottle
Cotes du Rhone, White	€16	€29
Cotes du Rhone, Rosé	€16	€29
Cotes du Rhone, Red	€16	€29
<i>Marcel Guigal, Chateau D'Ampuis, Rhone Valley</i>		
Premium House Wines	Glass	Bottle
Sauvignon de Touraine	€9	€30
<i>Loire Valley, France</i>		
Saint Clair, Vicars Choice, Sauvignon Blanc	€9	€30
<i>Neal and Judy Ibbotson, Marlborough, New Zealand</i>		
Vina Real, Reserva	€9	€30
<i>Eva De Benito, Cvne, Rioja Alta, Haro, Spain</i>		
Catena Malbec, "Alamos"	€9	€30
<i>Nicolas Catena, Mendoza, Argentina</i>		
SELECTION OF CLASSIC WINES		
White Wine	½ Bottle	Bottle
Pouilly Fumé "La Moynerie"	€20	€39
<i>Michel Redde, Loire Valley, France</i>		
Sancerre	€20	€39
<i>Paul Prieur, Val de Loire, France</i>		
Chablis "La Pierrelée"	€20	€39
<i>Vincent Bartement, Chablis, France</i>		
Gewurztraminer	€20	€39
<i>Jonny Hugel, Alsace, France</i>		
Red Wine		
Fleurie, Grands Fers, Vieilles Vignes	€22	€39
<i>Chrisian Bernard, Beaujolais, France</i>		
Marques de Riscal, Reserva	€20	€39
<i>Paco Hurtado, Rioja, Spain</i>		
Chateau Bellevue La Foret	€22	€40
<i>Philip Grant, Fronton, France</i>		
Chateaneuf du Pape, Mont Redon	€36	€66
<i>Pierre Fabre, Southern Rhone Valley, France</i>		

THE HUNGRY MONK

Kitchen Team: Chris Denk, Hong Chen, Leon Coughlan.



STARTERS

Portabello Mushroom Fritters (1,3,7,8,9,10) Served with garlic and smoked paprika aioli, aged parmesan shavings.	€9
Hungry Monk Super Food Salad (Vegan) (10,12) Roasted sweet potato, quinoa, beetroot, avocado and pumpkin seeds in an aged balsamic vinaigrette.	€11
Wicklow Lambs Kidneys Dijonaise (1,7,10) Diced and pan fried with chopped shallots in a creamy wholegrain Dijon mustard and Cognac cream sauce.	€11
Wild Mushroom and Fresh Spinach Risotto (7,8,9,11) Served with crushed hazelnuts and truffle oil.	€11/€22 main
Crispy Ham Hock and Wholegrain Mustard Fritters (1,7,10,12) Served with a spiced cranberry syrup, wild rocket leaves.	€11
Gressingham Duck Liver, Pistachio and Cranberry Pate (1,7,8,12) Served with a fig compote, Grahams port wine reduction and toasted sourdough.	€11
Spanish Style Fish Soup (1,2,4,9,12) Prawns, Mussels and Atlantic Haddock in a tomato and chorizo broth.	€12
Monk Style Spicy Chicken Wings (3,6,7,9,10) Served with a Cashel blue cheese dip and crunchy celery sticks.	Regular €11 Large €14
Dublin Bay Prawn Scampi (1,2,3,6,7,10) Coated in fresh golden breadcrumbs and served with shredded iceberg lettuce, house tartar sauce.	€13



All available for takeaway with 20% off full price



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Our Main Suppliers

Seafood: Wrights of Marino, Kish Fish Smithfield
Free Range Chicken: Pat Garvey, Limerick. Niall Brady, Monaghan.
Fruit and Veg: Total Produce, Balbriggan, Hawthorn Cottage (Organic), Portumna
Cheese: John Hempenstall Arklow.

Vat @ 13.5% is included. 10% Service Charge will be added

THE HUNGRY MONK

MAINS

Char-grilled Irish Heifer Organic Beef Burger (1,3,7,10,12)	€16
Sweet Potato, Chickpea and Chilli Burger with a Sesame Seed Crust (1,3,7,11,12)	€15
Wicklow Mountain Lamb and Rosemary Burger (1,3,7,10,12)	€16

All our burgers are homemade, fresh and are served with crisp iceberg lettuce and a slice of beef tomato in a toasted brioche bun with home-cut chips.

Additional toppings:

Smoked Applewood Cheese	€2
Tipperary Irish Red Cheddar	€2
Cashel Blue Cheese	€2
Fried Onions	€1
Sauteed Mushrooms	€1
Pickled Dill Gherkins	€1
Hickory Bacon	€2
Jalapeños	€1
Pepper Sauce	€2
Fried Hens Egg	€2
Garlic Aioli	€2
Hot Sauce Dip	€2

Bombay Breast of Chicken Curry (6,9) Vegetarian option available	€17
Served with steamed basmati rice, spiced mango chutney and crispy poppadom	€19

Fresh Spinach, Ricotta Cheese and Sundried Tomato Tortellini (1,3,7,9) Served "Al dente" in a rich white wine cream with sundried tomatoes, spinach, parmesan shavings and pesto oil.	€19
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Free Range Chicken Supreme "Forestiere" (1,7,9,12) Served with Clonakilty black pudding champ, steamed tender-stem broccoli and a rich mushroom cream sauce.	€22
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Char-Grilled 8oz Dry Aged Sirloin Steak "au Poivre" (6,7,9,12) Served with sauteed onions, home cut chips and a creamy black peppercorn sauce.	€26
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Fillet of Fresh Atlantic Haddock (1,3,4,7,12) Coated in crispy pale ale batter and served with home cut chips, mushy peas and tartar sauce.	€21
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Prawn and Iberico Chorizo Sausage Risotto (2,4,7,8,14) Arborio rice served 'al dente' with white wine, saffron, red chilli and aged parmesan shavings.	€24
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Crispy Dublin Bay Prawn Scampi (1,2,3,6,7,10,12) Served with home cut chips and tartar sauce.	€24
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Wild Wicklow Game Pie (1,7,9,12) Succulent pieces of Venison, Pheasant and Guinea Fowl in a rich game broth topped with crispy puff pastry and served with champ potato.	€24
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SIDE ORDERS

Tower of French Fried Onions	€5 (1,3,6,7)
Home Cut Chips	€4 (6,12)
Wild rocket and parmesan salad	€5 (8,9)
Green Vegetables	€5 (7)
Spring Onion Mash	€5 (7,12)
Sauteed Mushrooms	€5 (7)

ALL OUR BEEF
IS OF IRISH ORIGIN

List of 14 Allergens: 1 Cereals containing gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

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