

WINE LIST

	HOUSE CHAMPAGNE	½ Bottle	Bottle	Magnum
	Cattier "Icône" Premier Cru (12)	a40	a80	a140
CHAMPAGNE & PROSECCO				
39	Prosecco "Snipe" (12)			€11
40	Prosecco Spumante (12)			€39
47	Bollinger Brut, Special Cuvee (12)			€100
WHITE				
95	Riesling, Jonny Hugel, Alsace, France (12)			€42
109	Chablis Premier Cru, Grande Cuvee, La Chablisienne, France (12)			€60
128	Macon Lugny, Jacques Bouchard, France (12)			€38
251	Picpoul de Pinet, Languedoc, France (12)			€38
253	Soave Classico, "Monte Carbonare" Alessandra Tessari, Italy (12)			€42
255	Lugana, Giacomo Tommasi, Veneto, Italy (12)			€38
264	Godello, Louro Do Bolo, Rafael Palacios, Spain (12)			€40
267	Ramon Bilbao, Rodolfo Bastida, Verdejo, Spain (12)			€35
269	Albarino, Terras Gauda O Rosal, Rias Baixas, Spain (12)			€42
412	Gruner Veltliner, Breitenbrunn, Austria (12)			€38
419	Waterford Estate Sauvignon Blanc Reserve, Stellenbosch, South Africa (12)			€50
552	Chardonnay, Catena Alta, Argentina (12)			€50
RED				
35	Chateau Lagrange, Lussac St. Emilion, Bordeaux, France (12)			€44
38	Chateau Pipeau, St Emilion Grand Cru, Richard Mestreguilhem, France (12)			€70
229	Chateaufeuf du Pape, Chateau La Nerthe, Rhone Valley, France (12)			€80
294	Sobreiro De Pegões "Premium" Setubal, Jaime Quendera, Portugal (12)			€35
295	Tannat Reserva, Bodegas Garzon, Alejandro Bulgheroni, Uruguay (12)			€39
299	San Alejandro "Las Rocas" Old Vine Grenache, Calatayud, Spain (12)			€39
305	Ramon Bilbao Reserva, Rodolfo Bastida, Haro, Rioja, Spain (12)			€45
306	Vina Ardanza, Reserva, La Rioja Alta, Julio Seánz, Fernández, Spain (12)			€59
310	Coto De Imaz, Gran Reserva, Rioja, Spain (12)			€55
327	Muga Reserva Especial, Rioja, Spain (12)			€60
332	Vina Tondonia Reserva, Rioja, Spain (12)			€65
358	Emilio Moro, Bodegas Moro, Ribera del Duero, Spain (12)			€60
374	Mandarossa, Petit Verdot, "Timperosse" Sicily, Italy (12)			€38
375	Valpolicella "Ripasso", Giacomo Tommasi, Veneto, Italy (12)			€45
376	Chianti Classico Riserva, Carpineto, Giovanni Sacht, Tuscany, Italy (12)			€49
377	Amarone Classico, Giacomo Tommasi, Italy (12)			€80
424	Kanonkop Pinotage, Abrie Beeslaar, Stellenbosch, Sth. Africa (12)			€55
428	Meerlust Estate Rubicon, Hannes Myburgh, Stellenbosch, Sth. Africa (12)			€65
503	Benziger Family Winery Merlot, Sonoma County, California, USA (12)			€55
ROSÉ				
271	Ramon Bilbao, Rodolfo Bastida, Rueda, Spain (12)			€32



Talk is good when wine is fine!

The Hungry Monk

WINES

	Glass	Bottle
House Wine Chile		
Sauvignon Blanc Reserva (12)	a8	€29
Chardonnay Reserva (12)	a8	€29
Cabernet Sauvignon Reserva (12)	€8	€29
Merlot Reserva (12)	€8	€29
<i>Miguel Viu Garcia, Colchagua Valley</i>		
House Wine Italy		
Pinot Grigio (12)	a8	a30
<i>Santa Margherita, Alto Adige</i>		
Salice Salentino (12)	a8	a30
<i>Messer Del Fauno, Puglia</i>		
House Wine Australia		
Rawsons Retreat Private Release Chardonnay (12)	a8	a30
<i>Peter Gago, Penfolds, South East Australia</i>		
Bin 555, Shiraz (12)	a8	a30
<i>Sam Kurtz, Wyndham Estate, Hunter Valley</i>		
House Wine France	½ Bottle	Bottle
Cotes du Rhone, White (12)	a17	a33
Cotes du Rhone, Rosé (12)	a17	a33
Cotes du Rhone, Red (12)	a17	a33
<i>Marcel Guigal, Chateau D'Ampuis, Rhone Valley</i>		
Premium House Wines	Glass	Bottle
Sauvignon de Touraine (12)	a10	a34
<i>Loire Valley, France</i>		
Saint Clair, Vicars Choice, Sauvignon Blanc (12)	a10	a34
<i>Neal and Judy Ibbotson, Marlborough, New Zealand</i>		
Vina Real, Reserva (12)	a10	a34
<i>Eva De Benito, Cvne, Rioja Alta, Haro, Spain</i>		
Catena Malbec, "Alamos" (12)	a10	a34
<i>Nicolas Catena, Mendoza, Argentina</i>		
SELECTION OF CLASSIC WINES		
White Wine	½ Bottle	Bottle
Pouilly Fumé "La Moynerie" (12)	a21	a44
<i>Michel Redde, Loire Valley, France</i>		
Sancerre (12)	a21	a44
<i>Paul Prieur, Val de Loire, France</i>		
Chablis "La Pierrelée" (12)	a22	a46
<i>Vincent Bartement, Chablis, France</i>		
Gewurztraminer (12)	a21	a44
<i>Jonny Hugel, Alsace, France</i>		
Red Wine		
Fleurie, Grands Fers, Vieilles Vignes (12)	a22	a44
<i>Chrisian Bernard, Beaujolais, France</i>		
Marques de Riscal, Reserva (12)	a21	a44
<i>Paco Hurtado, Rioja, Spain</i>		
Chateaufeuf du Pape, Mont Redon (12)	a40	a79
<i>Pierre Fabre, Southern Rhone Valley, France</i>		

No service charge, except 10% on parties of 6 or more. ALL gratuities distributed to all staff

No service charge, except 10% on parties of 6 or more. ALL gratuities distributed to all staff

The Hungry Monk

Kitchen Team: Chris Denk, Hong Chen, Leon Coughlan, Fionn Ryan and Kyle Elliott



STARTERS

- Portabello Mushroom Fritters. *Contains (1,3,7,8,9,10)* a10
Served with garlic and smoked paprika aioli, aged parmesan shavings.
- Goats Cheese, Beetroot, Butternut Squash, Candied Pecan and Rocket Salad. *Contains (6,7,8,10,12)* a13
Served with dried cranberries and a Dijon mustard and maple syrup dressing.
- Slow Braised Irish Hampshire Pork Belly. *Contains (7,8,10,12)* a13
Served with a celariac whole grain mustard slaw, red wine glaze and crushed hazelnuts.
- Fresh Spinach, Mushroom and Pine Nut Risotto. *Contains (7,8,9,12)* a12/23 main
Served with aged parmesan shavings and truffle oil.
- Oven Baked Clonakilty Black Pudding. *Contains (1,12)* a13
Served with a bramley apple, cinnamon and raisin compote.
- Gressingham Duck Liver Pate. *Contains (1,7,8,12)* a12
Served with crushed hazelnuts, toasted rye sourdough and a redcurrant and ginger relish.
- Monk Style Spicy Chicken Wings. *Contains (3,6,7,9,10)* Regular a12 Large €15
Served with a Cashel blue cheese dip and crunchy celery sticks.
- Dublin Bay Prawn Scampi. *Contains (1,2,3,6,7,10)* a13
Coated in fresh golden breadcrumbs and served with shredded iceberg lettuce, house tartar sauce.

All available for takeaway with 20% off full price



Follow us on Instagram
@thehungrymonkgreystones

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.

No service charge, except 10% on parties of 6 or more. ALL gratuities distributed to all staff

The Hungry Monk

MAINS

- Char-grilled Irish Heifer Organic Beef Burger. *Contains (1,3,7,10,12)* a16
Sweet Potato, Chickpea and Chilli Burger with a Sesame Seed Crust. *Contains (1,3,7,11,12)* a15
Wicklow Mountain Lamb and Rosemary Burger. *Contains (1,3,7,10,12)* a16

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 a2
Tipperary Irish Red Cheddar a2
Cashel Blue Cheese a2
Fried Onions a1
Sautéed Mushrooms a1
Pickled Dill Gherkins a1
Hickory Bacon a2
Jalapeños a1
Pepper Sauce €2
Fried Hens Egg €2
Garlic Aioli €2
Hot Sauce Dip €2

- Bombay Breast of Chicken Curry. *Contains (6,9)* Vegetarian option available a18 a22
Served with steamed basmati rice, spiced mango chutney and crispy poppadom

- Fresh Spinach, Ricotta Cheese and Sundried Tomato Tortellini. *Contains (1,3,7,9)* a21
Served "Al dente" in a rich white wine cream with sundried tomatoes, spinach, parmesan shavings and pesto oil.

- Free Range Chicken Supreme "Andalucia". *Contains (1,8,9,12)* a23
Served on a bed of patatas bravas with Iberico chorizo sausage and a rich tomato ragout.

- Char-Grilled 8oz Dry Aged Sirloin Steak "au Poivre". *Contains (6,7,9,12)* a28
Served with sautéed onions, home cut chips and a creamy black peppercorn sauce.

- Fillet of Fresh Atlantic Haddock. *Contains (1,3,4,7,12)* a22
Coated in crispy pale ale batter and served with home cut chips, mushy peas and tartar sauce.

- "Trawlermans" Risotto. *Contains (2,4,7,8,14)* a27
Prawns, Calamari and Galway Mussels with arborio rice, red chilli, saffron and aged parmesan shavings.

- Crispy Dublin Bay Prawn Scampi. *Contains (1,2,3,6,7,10,12)* a26
Served with home cut chips and tartar sauce.

Hungry Monk Pie of the Day
Check our blackboard for today's pie.

SIDE ORDERS

- Tower of French Fried Onions a6. *Contains (1,3,6,7)*
Home Cut Chips a6. *Contains (6,12)*
Wild rocket and parmesan salad a5. *Contains (8,9)*
Green Vegetables a5. *Contains (7)*
Spring Onion Mash a6. *Contains (7,12)*
Sautéed Mushrooms a5. *Contains (7)*
- ALL OUR BEEF IS OF IRISH ORIGIN

List of 14 Allergens contained in dishes on our menu: 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.

No service charge, except 10% on parties of 6 or more. ALL gratuities distributed to all staff