

Please note: This document is an example of how a restaurant could present its own experiences. 'Greene's of Sligo' does not exist as a business, it is for illustrative purposes only.

Greene's of Sligo – Restaurant, Grocer, Bar



Irish Artisan Produce by Fourth Generation Grocers & Restaurateurs in a 19th Century Mill House

Artisan Produce | Local Suppliers | Converted Mill House | 4th Generation Grocer Family | Wild Food Experts

Located in the heart of Sligo town overlooking the Garavogue River, Greene's Restaurant, Grocer & Bar represents the best of local produce in the north west. Lovingly managed by David and Linda Greene, whose family have operated a well-known grocery shop in the town for four generations, the menu includes both wild and classic Irish farmhouse ingredients. As you relax in the surrounds of a converted 19th century mill house (originally owned by David's great grandfather), you get a real sense of the family and their story with lots of memorabilia and original features throughout.

With a long family tradition as grocers, David and Linda Greene share a passion for fresh local artisan food and drink. Buying local is central to their approach and they are on first name terms with their suppliers - fishermen, farmers, growers, brewers, distillers and producers. These close relationships and a strong sense of 'we work best when we work together' underpin everything at Greene's. All in all, it's the combination of great tasting food and drink, friendly service and welcoming atmosphere that brings customers from Sligo and further afield back to Greene's again and again.

Highlights include:

- ❖ **Family Run** | David and Linda are 4th generation Greene Family of Grocers
- ❖ **Location** | in the heart of the vibrant town of Sligo | overlooking the wild Garavogue river
- ❖ **Mill House** | a converted 19th century mill house | many unique and interesting features
- ❖ **Quality** | fresh ingredients delivered daily | local artisan food and drink producers
- ❖ **Cocktails** | foraged ingredients | create your own wild cocktail with Linda

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Greene's of Sligo | Schedule of Experiences

General Experiences

Experience	Short description	Min/Max	Duration	Price per person
Wild Cocktail Masterclass	<p>Create your own wild cocktail with expert mixologist and wild food expert Linda Greene. Using foraged ingredients freshly picked as well as some special spices, this is an educational and fun experience. There's even a prize for the best cocktail that uses the locally-distilled gin or whiskey.</p> <p>Inclusions:</p> <ul style="list-style-type: none"> ❖ Ingredients and tasting for one herb based cocktail and one spice based cocktail. ❖ Winner of the best cocktail receives a Greene's Cocktail Gift Pack (including 6 gift-wrapped sachets of herbs and spices). 	<p>Min: 4 Max: 12</p>	1.5 hours	€XX
A Taste of Sligo	<p>Gather friends or family together for a celebration of Sligo's delicious food and drink. Set in our beautifully restored private dining room with views over Sligo's rooftops towards the Atlantic, enjoy fresh local seafood, beef from the Greene family farm, organic vegetables, fruits and berries, local beer, whiskey or gin. Everything on the menus comes from within a few miles of the restaurant.</p> <p>Inclusions:</p> <ul style="list-style-type: none"> ❖ Choice of menu. ❖ Wine and beer pairings. ❖ Local whiskey or gin. 	<p>Min: 6 Max: 12</p>	1.5 hours	€XX



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Greene's of Sligo | Experience Descriptions

Wild Cocktail Masterclass

Meet restaurateur, wild food expert and mixologist Linda Greene in the charming surroundings of a 19th century Mill House that is Greene's Restaurant. Prepare to laugh and learn as Linda demonstrates how to make cocktails by combining Irish spirits with wild food ingredients gathered from Sligo's hedgerows and coastline. Learn about the ancient art of food foraging before trying your hand at making your own wild cocktail mix. Get competitive as Linda presents a prize for the best cocktail! Leave with a newfound appreciation of wild food and some fun cocktail recipes.

A Taste of Sligo – private dining experience for friends of family

The perfect experience for a group of family or friends to get together and enjoy the best of Sligo's delicious food and drink. Served in our beautifully restored private dining room, our friendly and knowledgeable staff will introduce each dish and explain a little about the connection between the restaurant and the supplier. Menu choices will include fresh local seafood, beef from the Greene family farm, local organic vegetables, fruits and berries. Choose from local craft beer, whiskey or gin for your before or after dinner drink, while organic wines from a small French vineyard owned by a Sligo couple will accompany the meal. A thoroughly enjoyable, relaxed and memorable evening.



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Greene's of Sligo | Sample Menu - Tasting Platters

Options	Inclusions	Price per person
Taste of Sligo Tasting Platter A	<ul style="list-style-type: none"> Hot smoked mackerel Home baked ham Baked mushroom stuffed with goats cheese Blake's Cheddar served with Greene's home-made pickle Bread basket of home baked treacle bread 	€XX
Taste of Sligo Sharing Platter B	All the listed products from platter A above with the addition of <ul style="list-style-type: none"> Freshly steamed cockles, mussels and clams Bread basket of home baked treacle bread 	€XX
Taste of Sligo Deluxe Sharing Platter	All the listed products from platters A & B above with the addition of <ul style="list-style-type: none"> Half of a freshly steamed lobster OR Prime cut of organic sirloin beef direct from the Greene's family farm 	€XX

Lunch and dinner menus change frequently to reflect the availability of fresh local produce.



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Greene's of Sligo | Sample Drinks Menu

Options	Inclusions	Price per person
Cocktails	Locally distilled gin infused with wild mint	€XX
Spirits	Wide variety of whiskeys, gins and other spirits - local, Irish and international. Prices vary by product.	Ranging from €XX to €XX
Beers	Local craft beer: per bottle	€XX
	Local craft beer: per pitcher	€XX
Organic red or white wines	From French vineyard, owned by renowned Sligo couple Laura and Joe Flaherty: per glass	€XX
	Bottle	€XX



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Greene's of Sligo | General Information

- ❖ **Bookings:** Online booking available at [www.websiteaddress](#)
- ❖ **Opening hours:**
 - Monday to Sunday
 - 12.00 to 22.30
- ❖ **Closing Dates:**
 - December 24th to 28th
- ❖ **Experiences:**
 - Advance booking required for all experiences.
 - For information and availability please contact Linda by email or phone

Greene's Restaurant & Bar | Covid 19 Policy

At Greene's of Sligo, we would like to assure all our customers that their safety, along with the safety of our family and team, is really important to us.

We have implemented a comprehensive review of all practices to fully comply with Government guidelines and protocols, including:

- We have reduced our capacity to fully comply with social distancing measures.
- All staff have received extensive training and are fully aware of their responsibilities regarding all aspects of physical distancing, cleaning protocols, health and hygiene, etc.
- Touchless hand sanitisers are available.
- Rest assured that the highest standards of hygiene are being adhered to and we look forward to welcoming you back.