



Homemade Elderflower Prosecco €7.50

Brunch 10am - 12 noon

Freshly Squeezed Orange Juice 3.50

Joanna's Homemade Hazelnut and Cranberry Granola, Poached Pear, Irish Organic Yogurt 5.50

Poached Eggs, Toasted Sourdough, Spinach, Hollandaise & Crispy Pancetta or Goats Cheese 8.90

Wild Atlantic Smoked Salmon, Scrambled Egg, Red Russian Kale & Toasted Sourdough 8.90

Walled Garden Asparagus, Cured Ham, Poached Eggs, Toasted Sourdough & Hollandaise 11.50

Children's Pancakes with Banana, Chocolate & Hazelnut Spread 5.50

Selection of Toast & Burtown Preserves 4.25

Lunch 12:30pm

Light

Fresh Garden Soup w/Fresh Crusty Sourdough Bread
6.95 (1,2, 4,6,10) GF

Homemade Breads Served with a Selection of Garden Dips 7.25 (1,2,6,10) GF

Antipasto Board, Selection of cured Meats, Toonsbridge Mozzarella, Pickled Vegetables, Confit Mushrooms, Olives, Crusty Sourdough, Selection of Dips 10 (2 people 16) (1,2) GF

On occasion some of our vegetables may vary on plates depending on what is freshly picked from the Kitchen Garden that morning.

"All Of Our Organic Beef is of Irish Origin"

All Lunch guests receive a reduction to the Garden

Main

Spinach & Broad Bean Risotto, Roasted Pablo Beetroot, Grana Padano Parmesan 14 (2) GF

Rice Noodles, Kale, Carrot, Chillli & Coriander. Sesame, Soy, Lime & Honey Dressing. Toasted Cashew Nuts 12.00 Add Black Tiger Prawns 3.50 (6,7,8,10) GF

Burtown Little Gem Salad, Free Range Chicken, Pickled Cucumber, New Season Onion, Parmesan, Croutons, Anchovy Dressing 15.00 (2,5) GF

Wild Atlantic Fillet Of Hake, Wilted Spinach,, Broad Beans, Dressed Garden Leaves, Fennell Emulsion, Baby Potatoes, Parsley Pesto 15.50 (8)

Burtown Organic Beef Burger, Knockanore Cheddar Cheese, Caramelised Onions, Garden Salad, Twice Cooked Chips & Alioli 16.00 GF(1,3,5)

Burtown Walled Garden Salad, Selection of Pickled & Roasted Seasonal Vegetables, Feta Cheese, Toasted Walnuts, Citrus Vinaigrette 14

Drinks

Lemonade, (Pink or Cloudy), Ginger Beer 3.95

San Pellegrino Blood Orange 2.50

Coke / Diet Coke 2.50

Con Traas Irish Apple Juice 2.95

Unlimited Filtered Sparkling Water/Still Water 1 pp

Please keep children supervised at all times

*Allergen Information: 1 : Wheat, (Gluten), 2 : Dairy, 3 : Mustard, 4 : Celery, 5 : Egg, 6 : Nuts
7 : Crustaceans, 8 : Fish, 9 : Peanut, 10 : Sesame Seeds, 11 : Sulphur Dioxide, 13 : Lupin, 14 : Molluscs

Please be patient, we serve only the freshest possible seasonal produce that has almost always come straight from our organic kitchen garden or from local organic suppliers.



DINNER

START

WOOD FIRED ROASTED BEETROOT, SPROUTING BROCCOLI, FETA, PEAR & WALNUT SALAD,
CITRUS VINAIGRETTE 8

SELECTION OF CURED MEATS, TOONSBRIDGE MOZZARELLA, PICKLED VEGETABLES, GRILLED ARTI-
CHOKES, OLIVES, CRUSTY SOURDOUGH, SELECTION OF DIPS 10

PAN SEARED KING SCALLOPS, DRESSED GARDEN LEAVES, RADISH, BABY TURNIP,
HAZELNUT & TARRAGON DRESSING 12

MAIN

FILLET STEAK 7OZ, PABLO BEETROOT, YORKE CABBAGE, ONION RELISH, MASH, JUS 28

WILD ATLANTIC FILLET OF HALIBUT, WHITE BEAN PUREE, WILTED SPINACH, ROASTED SQUASH
SPROUTING BROCCOLI, DILL EMULSION 24

SPINACH & BROAD BEAN RISOTTO, ROASTED PABLO BEETROOT, GRANA PADANO PARMESAN 18

DESSERT

RUHBARB, VANILLA BEAN ICE CREAM 7

BEETROOT & CHOCOLATE CAKE, THYME AND ORANGE 7

SELECTION OF IRISH ARTISAN CHEESES, FIG & APPLE CHUTNEY, SHERIDANS BISCUITS 12

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WHITE WINE

MOULIN DE GASSAC GUILHEM ORGANIC A GRENACHE BLANC BLEND, THIS SHOWS A DELICATE NOSE OF ACACIA AND PEAR AND A MID-WEIGHT, HARMONIOUS PALATE OF LEMON, DILL AND GREEN OLIVE.	6.5	26
BOURGOGNE CHARDONNAY 2015 THIS WINE IS MADE FROM VINES RANGING 25 YEARS, RIPE WHITE PEACH, APRICOTS, & JUICY LEMONS, FIRM MINERAL BACKBONE WITH A RICH NUTTY LONG FINISH		45
CHATEAU PESQUIE VENTOUX LES TERRASSES 2015 A BLEND OF THREE VIOGNIER, ROUSSANNE & CLAIRETTE. ALL CONTRIBUTE THEIR OWN STRENGTHS TO THE STYLE MAKING IT POPULAR WITH ALL THOSE WHO COME TO TRY IT. NOT CONFUSED BY OAK FLAVOURS, THE TERRASSES SINGS WITH FLORAL EXPRESSION AND A SATISFYING MINERAL BACKBONE.	7.50	32
CHATEAU VIGNOL AOC ENTRE-DEUX-MERS 2016 SAUVIGNON BLANC, SAUVIGNON GRIS, SÉMILLON AND MUSCADELLE. BARNARD DOUBLET WOULD LIKE YOU TO KNOW HE IS RIGHTLY PROUD OF THE 2 STARS AWARDED BY PRESTIGIOUS GUIDE HACHETTE. AS YOU TASTE THE FRESH ZINGY GRAPEFRUIT, GOOSEBERRY AND PASSION FRUIT AND REALISE THAT YOU ARE EXPERIENCING ONENESS WITH BERNARD AS THE WINE LINGERS AND BEDAZZLES LONG AFTER YOU'VE PUT THE GLASS DOWN!		29
CAVE TALMARD MACON UCHIZY 2016 CLASSIC WHITE MACON (BURGUNDY) - CHARDONNAY WITHOUT THE OAK, A WINE THAT OFFERS ALL THE MINERAL LED RICHNESS OF GOOD CHARDONNAY WITH WARMER STONE FRUIT NOTES MAKING IT EXCEPTIONALLY ENJOYABLE AND EASY TO DRINK.	7.50	32
JULES TAYLOR SAUVIGNON BLANC MARLBOROUGH 2016 AROMAS LEAP FROM THE GLASS IN A BURST OF PASSIONFRUIT, GRAPEFRUIT AND WHITE-FLESHED NECTARINE, WITH WHISPERS TOO OF NETTLE AND JALAPEÑO PEPPER. THE HIGH-SPIRITED, ALIVE PALATE SHOWS CLEAR CITRUS AND LEMONGRASS NOTES, WITH LOVABLE TEXTURE AND A FIRM BACKBONE OF JUICY ACIDITY.		32

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CH DE LA JAUBERTIE 'LA MIRABELLE' AOC ORGANIC BERGERAC 2013 38
 DEAR OH DEAR, WE JUST CAN'T HELP OURSELVES SPOILING YOU! LA MIRABELLE
 IS THE FLAGSHIP WINE OF THIS APPELLATION WHOSE WINE MAKER LEARNED HIS
 CRAFT AT WORLD FAMOUS CH PETRUS. AN EXTRAORDINARY WINE WITH A COMPLEX NOSE
 DOLLOPS OF GOOD FRUIT AND CITRUS AND STONEY FRESHNESS. IN THE MOUTH THIS BIG
 DARLING IS COMPLETE WITHOUT BEING A SHOW OFF, EVERYTHING HERE IS SUBTLE AND IN
 THE RIGHT PLACE. MORE PLEASE!

ROSE

MOULIN DE GASSAC GUILHEM - ORGANIC 6.5 26 A
 VIVID COLOUR WITH A FINE NOSE OF CRUSHED RED FLOWERS, CHERRY AND
 REDCURRANT.

CHATEAU DE LA JAUBERTIE AOC 'ORGANIC ROSE' BERGERAC 2016 29 MERLOT,
 CABERNET SAUVIGNON AH, SUMMERTIME, WHEN THE LIVING IS EASY,
 FISH ARE JUMPING AND IT'S TIME FOR A PREMIUM ORGANIC ROSE! WITH AN ELEGANT
 NOSE OF WILD STRAWBERRY AND HINTS OF SUMMER FRUITS THE PALATE IS CRISP WITH
 A GREAT BALANCE BETWEEN FRUIT AND ACIDITY.

REDS

MOULIN DE GASSAC GUILHEM - ORGANIC 6.5 26 THE
 PALATE IS DRY AND REFRESHING, REVEALING COOLING RED APPLE SKIN AND
 PEACH NOTES.

TOMAS CUSINE LLEBRE TEMPRANILLO 2014 7.5 29
 PRODUCING WINE IN THE NORTH EASTERN AREA OF CATALONIA, THIS LITTLE KNOWN
 SMALL PRODUCER DOES WONDERFUL THINGS WITH TEMPRANILLO. CASSIS. PLUMS, AND A
 LIGHTLY SPICED FINISH ARE JUST THE BEGINNING WITH THIS WINE

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PIERRE DUPOND GAMAY SYRAH LANGUEDOC 2015	29
HELLO? I HEAR YOU SAY, WHAT'S THIS THEN, I'VE NEVER HEARD OF GAMAY SYRAH BEFORE. AND SURELY YOU HAVEN'T. THE WINE IS QUITE FEMININE AND LIKE THE LOVELY LADY THAT SHE IS EXUDES DELICATE AROMA'S OF SUMMER FRUITS, RASPBERRY, STRAWBERRY AND CURRANT FROM THE GAMAY GRAPE. SHE IS ALSO MYSTERIOUS AND DEEP AS SHOWN BY THE LAYERS OF PEPPER SPICE FROM THE SYRAH. LIGHT ENOUGH TO HAVE WITH LUNCH AND COMPLEX ENOUGH TO HAVE WITH DINNER.	
LA VIGNEE BOUCHARD BOURGOGNE 2015	35
GARNET WITH PURPLE HINTS, VERY EXPRESSIVE NOSE OF RED & BLACK FRUITS, AROMATIC & FRUITY MOUTH WITH ROUND TANNINS, DRINK YOUNG TO ENJOY FRESHNESS	
CHAT DU MOULIN ROUGE 2009	39
WHEN YOUR GETTING CASSIS, TOBACCO AND PRUNE LED FRUIT FROM THE BORDEAUX AT THIS LEVEL ITS A GOOD THING. 2009 IS A GREAT VINTAGE AND DRINKING WELL NOW AS THIS WINE ILLUSTRATES PERFECTLY	
ETIENNE DE CEZELLY ORGANIC FITOU	36
ABUNDANT RED WITH SILKY MOUTHFEEL, SWEET TANNINS, AND LASHES OF RIPE RASPBERRY, BLUEBERRY, PRUNE AND WILD HERBACEOUS TONES OF LAVENDER, ROSEMARY AND THYME. DOMINANT GRAPES ARE CARIGNAN AND GRENACHE.	
CHATEAU MAUCOIL COTES DU RHONE-VILLAGES ROUGE 2014	38
FLAVOURS OF LOGANBERRY, BLACKBERRY, ORANGE - AND SUNNY SOUTHERN HERBS LIKE ROSEMARY AND LAVENDER, MARRIED WITH A DELICIOUS MILK CHOCOLATE RICHNESS. GORGEOUS WARMTH, GENEROSITY AND FINISS.	
BOURGOGNE PINOT NOIR 2015	45
VINES THAT RANGE 30-40 YEARS, CLASSIC BURGUNDIAN EARTHINESS WITH PURE BERRY FRUIT AND A LONG FRUIT FINISH	

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STICKY WINE

CHATEAU GRANDE MAISON 'ORGANIC MONBAZILLAC 2012

42

SOME THINK HE'S CRAZY OTHERS THINK HE'S LOST THE PLOT BUT WE, AND WE ARE NOT ALONE, THINK HE'S A GENIUS – THIERRY DESPRÈS SMALL ORGANIC VINEYARD IN THE MONBAZILLAC PRODUCES SCINTILLATING SWEET DESERT WINES WORTHY OF THE GREAT ESTATES OF HIS FAMOUS NEIGHBOURS IN SAUTERNES. RATED 'OUTSTANDING' AND ACHIEVING 5 STARS FROM RESPECTED WINE WRITER AND CRITIC, ROBERT PARKER, IS NO SMALL ACHIEVEMENT FOR A MAN WHO STANDS UNDER THE FULL PORTRAIT OF NAPOLEON IN HIS 800 YEAR OLD KEEP AND TASTES THE DELIGHTFUL TOASTED BRIOCHE, MUSK, WHITE TRUFFLE, GARDENIA, HONEY AND CITRUS RIND FLAVOURS OF THIS TRULY DELICIOUS SWEET WINE.

GLASS PROSECCO

7.50

TENUTA SANT ANNA PROSECCO SPUMANTE

32 FULLY-

SPARKLING SISTER PRODUCT TO THE LIGHTLY-SPARKLING FRIZZANTE, WITH PERSISTENT, FINE BUBBLES. FRESH ZESTY NOSE WITH SUNNY TROPICAL FRUIT AND A DELIGHTFUL WASH OF PEACH, MELON, AND HONEYCOMB.

DUVAL LEROY BRUT NON-VINTAGE (NV) CHAMPAGNE

75

SUBLIME BLEND OF 75% PINOT NOIR AND 25% CHARDONNAY IN THIS CLASSIC BRUT STYLE FROM ELITE CHAMPAGNE HOUSE, DUVAL LEROY. HINTS OF YELLOW FIG, LIGHT TOAST AND CITRUS ZEST, WITH A DELICATE, FRESH MOUSSE – UTTERLY GORGEOUS

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