



*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*

*Pan Seared Potato Cake of Feta and Scallion, Poached Egg, Seasonal Mushroom, Red Russian Kale 11.50*

*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)*

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

*Warm Goats Cheese, Thyme & Honey Fritter & Variation Of Beetroot 8.00 (1,5)*

*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

*Pan Seared Potato Cake of Feta and Scallion, Sautéed Leeks, Red Russian Kale, Honey and Cumin, Winter Roasted Vegetables, Parsnip Puree & Parsnip Crisp 14.00 (1,2)*

*Buckwheat Noodles, Kale, Carrot, Chillli & Coriander. Sesame, Soy, Lime & Honey Dressing. Toasted Cashew Nuts 12.00 Add Black Tiger Prawns 3.50 (1,5,6,8,10)*

*Organic Chicken, Leek & Kale Pie with a White Wine & Tarragon Cream Sauce & Puff Pastry, served with Cabbage and Celery Coleslaw & Garden Vegetables 15.50 (1,2,5)*

*Wild Atlantic Fish Pie, White Wine and Dill Cream Sauce, Mashed Potato topping, Cabbage and Celery Coleslaw & Garden Vegetables 16.50 (1,2,7,8)*

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

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*

*Beetroot, Ginger, Apple and Celery Juice 3.90*

*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.



Starter

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*Roast Purple Sprouting Broccoli, Chestnut Mushroom & Quinoa Salad, Crozier Blue Cheese,*

*Pear & Toasted Walnuts 9*

*Confit of Duck Leg, Curly Kale, Apple Puree, Carrot & Raisins 9*

*Roast Parsnip & Cumin Soup, Wholemeal Stout Bread 7*

Main

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*Pan Fried Fillet of Halibut, Smashed White Bean Puree, Crispy Capers, Lemon Butter Emulsion 24*

*Braised Ox Cheek, Pearl Barley, Fermented Cabbage, Roasted Jerusalem Artichoke, Jus 22*

*Pan Seared Potato Cake of Feta and Scallion, Sautéed Leeks, Red Russian Kale, Honey and Cumin, Winter Roasted Vegetables, Parsnip Puree & Parsnip Crisp 18*

*Pork Belly, Sautéed Leeks, Roasted Squash, Crispy Chicken Skin, Jus 22*

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Dessert

*Apple and Cinnamon Crumble, Vanilla Ice Cream 7*

*Dark Chocolate & Beetroot Cake, Orange & Rosemary 7*

*Vanilla Bean Cream Brûlée with Ginger Biscuits 7*

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