



Homemade Elderflower Prosecco €7.50

Brunch 10am - 12 noon

Beetroot, Ginger, Apple and Celery Juice 3.90

Freshly Squeezed Orange Juice 3.50

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

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 (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”

Main

Black Tiger Prawns, Linguine, Kale, Carrot,

Chilli & Coriander. Sesame, Soy, Lime &

Honey Dressing. Toasted Cashew Nuts 16.50

(1,5,6,8,10)

Grilled Toonsbridge Halloumi, Pickled Navet,

Rainbow Beetroot, Romanesco, Marinated

Courgettes, Walnuts, Garden Leaves with a

Citrus Vinaigrette 15 (2,3,6)

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)

Burtown Organic Beef Burger with Beetroot

Slaw, Knockanore Cheddar Cheese

Caramelised Onions, Garden Salad, Twice

Cooked Chips & Alioli 18.00 (1,3,5)

Fresh Garden Risotto Of Pablo Beetroot,

Rainbow Chard, Roasted Squash, Thyme &

Parmesan 14.50 (2)

Wild Atlantic Fish Pie, White Wine and Dill

Cream Sauce, Mashed Potato topping,

Cabbage and Celery Coleslaw & Garden

Vegetables 16.50 (2,6,7,8)

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

*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

Thyme, Honey Goats Cheese Fritter, Pablo Beetroot Mousse, Green Beans & Rainbow Beetroot 9

Kitchen Garden Salad with Feta, Roasted Beetroot, Pickled Cucumber & Marinated Courgette, Citrus Vinaigrette 8

Selection Of Cured Gubeen Meats, Buffalo Mozzarella, Pickled Cucumbers & Garden Pesto with Sourdough Bread 12

Pan Seared Scallops, Lime & Apple Salsa, Walled Garden Leaves & Hazelnuts 12

Main

John Stone Dry Aged 8oz Sirloin Steak, Confit Mushroom, Onion Relish & Veal Jus 32

Pan Fried Fillet of Halibut, Spinach, Mussels, Granache Blanc Cream Sauce 28

Garden Risotto Of Pablo Beetroot, Spinach, Thyme & Parmesan 18

Organic 8oz Beef Burger with Fresh Herbs, Beetroot Slaw, Caramelised Onion, Smoked Knockanore Cheddar Cheese with Twice Cooked Chips & Aioli 18

Udon Noodles, Prawns, Sprouting Broccoli, Shredded Cabbage, Ginger, Chillli, Soy & Coriander 22

Dessert

Apple and Cinnamon Crumble, Vanilla Ice Cream 7

Dark Chocolate & Orange Mousse 6

Selection of Artisan Irish Cheeses, Apple and Fig Chutney, Sheridan's Crackers 8

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