



**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**

*Free Range Turkey and Honey Baked Ham,  
Onion and Herb Stuffing, Cranberry Sauce,  
Thyme Jus, Mashed Potato, Sprouts with  
Smoked Bacon and Chestnuts 15 (1, 2, 4,)*

*Linguine, Kale, Carrot, Chilli & Coriander.  
Sesame, Soy, Lime & Honey Dressing. Toast-  
ed Cashew Nuts 12 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)*

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

*Pumpkin and Leek Pithivier, Glazed Garden  
Vegetables, Mashed Potato, Wild Mushroom  
and Granache Blanc Cream Sauce 14  
(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)*

**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**

\*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*

### *Starter*

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*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*

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*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*

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### *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*

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