



Homemade Elderflower Prosecco €7.50

Light

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

*Homemade Breads Served with Kale &
Feta Dip, Beetroot Hummus, Sun-dried
Tomato Pesto €7.25 (1,2,6,10)*

*Fillet of Feirme Nadurtha Beef Carpaccio,
Garden Leaves, Sun-dried Tomato Dressing
€9.00 (3,6)*

Medium

*Selection Of Cured Meats, Mozzarella,
Kalamata Olives, Gherkins & Garden Pesto
with Sourdough Bread €12.00 (5,2,7,)*

*Goats Cheese, Pickled Kohlrabi, Navet,
Roasted Beetroot, Broccoli, Walnuts, Garden
Leaves with a Citrus Vinaigrette
€15 (2,3,6,10)*

*We sell many of our homemade pestos, dips,
hummus, garden leaves and much more in our
shop at the entrance to The Green Barn, as
well as many interesting antiques and
interiors accessories books & cards - please
ask a member of staff.*

Main

*Local Organic Chicken Salad, Can Can
Lettuce, Anchovy Dressing, Croutons, &
Parmesan 16.00 (1,2,3,5)*

*Organic Beef Burger with Fresh Herbs,
Beetroot Slaw, Caramelised Onion, Smoked
Knockanore Cheddar Cheese with Twice
Cooked Chips & Aioli
€18 (1,3,5,10)*

*Fresh Garden Risotto of Shimenji Mushroom,
Spinach, Young Onion, Truffle Oil &
Parmesan €16 (2)*

*Fillet of Cod, Summer Squash, Broad Beans,
Broccoli, Toasted Quinoa, & Sauce Vierge
Baby New Potatoes, Herb Butter €19
(2,4,6,8,10)*

Drinks

*Lemonade, (Pink or Cloudy), Ginger Beer
€3.95*

San Pellegrino Blood Orange €2.50

*John Lemmon (Rhubarb, Cola, Plum,
Blackcurrant, Pear, €3.50*

Coke / Diet Coke €2.50

***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.