

LUNCH MENU



Simply we start with the freshest seasonal produce that has almost always been grown in our organic walled kitchen garden, polytunnels and fields. We serve honest, unpretentious food, letting our produce be the strength in what you eat. We combine seasonal ingredients with changing menus that reflect what is happening in our garden. We have been growing food and nourishing our soil naturally for over 150 years. We only use wild seafood, free range chicken and Irish beef and pork on our menus.

We serve unlimited chilled filtered still & sparkling spring water, our filtering system removes nasty chemicals and metals. €1 per guest.

APERITIF

Elderflower Prosecco elderflower, frizzante €11.50	Aperol Spritz prosecco, aperol, orange €12.50	Limoncello Spritz prosecco, lemon, garden thyme €12.50	Gin & Tonic garden thyme, lemon €12.00	Gin & Elderflower Tonic garden rosemary, orange €12.00
Cosmopolitan vodka, cointreau, cranberry, lime €12.50	Passionfruit Spritz prosecco, passionfruit, aperol €12.50	Green Barn Spritz prosecco, elderflower, lemon €12.50	Old Fashioned bourbon, bitters, orange €11.50	Raspberry Bellini raspberry purée, prosecco €11.50

START

Walled Garden Soup house guinness bread, salted butter €9.50 (1) (gf available) (vegan option available)	Confit & Charred Garden Leeks crispy poached egg, pickled beetroot, caper vinaigrette €13.50 (1,2,5,12)	Chicory, Burrata & Confit Duck poached pear, pomegranate, grain mustard dressing €13.50 (2,3,4,6,11)
Smoked Cod Croquette chorizo aioli, pickled cucumber, wild garlic flower, garden leaves €13.00 (1,2,3,4,5,8,11)	Prawn Pil Pil garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough €16.00 (1,7,12) (GF available)	

MIDDLE

Burtown Burger 8oz 100% Irish Beef & Wagyu Beef, smoked cheddar, garlic aioli, tomato relish, garden slaw, pickled beetroot, garden leaves, hand cut chips €24.50 (1,2,3,5,6,10,11) (GF available)	Irish Free Range Feighcullen Chicken Breast crispy pancetta, haricot & toulouse sausage stew, baby potato, garden vegetables, mustard & tarragon sauce €26.00 (1,4,5,11)	Pan-fried Catch of the Day confit leek & sea asparagus, roast salsify, cream, white wine & herb sauce €27.00 (2,4,8,11,13)
8oz Irish Hereford Prime Striploin Steak garden greens, handcut chips, mushrooms, sautéed onions, brandy & peppercorn sauce €29.00 (2) (GF)	Homemade Chickpea & Quinoa Falafel curried cauliflower purée, garden coriander dressing pomegranate, garden vegetables (6,10,11) (V) €22.00 (6,10,11) (V) add prawns or chicken €5.00	

EXTRAS

Garden Leaf Salad extra virgin olive oil, aged balsamic, pickled garden vegetables €8.50 (11) (GF)	Sautéed Garden Spinach roast pine nuts €7.50 (2) (GF)	Squash & Garden Greens roast pine nuts & feta €7.50 (6) (GF)	Hand Cut Chips garlic aioli €6.50 (5) (GF)	Rosemary Potatoes rosemary & garlic €7.50 (2) (GF)
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END

Classic Crème Brûlée shortbread €9.50 (2,5) (GF)	Pear Tarte Fine chocolate sauce, vanilla custard €9.50 (1) (V)	Double Chocolate Brownie vanilla ice cream, salted caramel €9.50 (2,5) (GF)	Crêpes Suzette vanilla ice cream, orange & Grand Marnier €9.50 (1,2,5,11)
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Calypso Coffee
€11.50

Irish Coffee
€11.50

Baileys Coffee
€11.50

French Coffee
€12.50

Coffee We use Bewley's Coffee Reserve Blend No. 24 and Bewley's Organic Subriana Fairtrade, please specify your choice.

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €3.50 / Double Espresso €4.20 / Americano €4.20 / Latte €4.60 / Flat White €4.60 / Cappuccino €4.60 / Macchiato €3.80
Hot Chocolate €4.80 / Mocha €4.90 / Kid's Hot Chocolate €3.50 / Iced Caramel Latte €4.80 / Iced Vanilla Latte €4.80

TEA We use Bewley's Herbal Teas

Breakfast Tea €3.90 / Earl Grey €3.90 / Chamomile €4.20 / Peppermint €4.20 / Ginger & Lemongrass €4.20 / Green Sencha €4.20

Allergens

Please be aware nuts are used in our kitchen

1.Wheat(Gluten), 2.Dairy, 3.Mustard, 4.Celery, 5.Eggs, 6.Nuts, 7.Crustaceans, 8. Fish, 9.Peanuts, 10. Sesame Seeds, 11. Sulphur Dioxide, 12.Lupin, 13.Molluscs

A discretionary 10% service charge applies to parties of 9 or above. Service charge goes directly to our front of house and kitchen teams.

BURTOWN
House&Gardens