



Dinner 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 on our menus.

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

COCKTAILS

Espresso Martini
vodka, kahlua, espresso
€12.00

Cosmopolitan
vodka, cointreau, cranberry, lime
€12.00

Whiskey Sour
whiskey, lemon juice, bitters
€12.00 (egg white optional)

STARTERS

Walled Garden Soup
house guinness bread
€8.50 (1)
Vegan /G.F. on request

Warm Autumn Salad
smoked duck, poached pear, roast pinenuts,
pickled carrot & shimeji mushroom,
chicory & garden spicy leaves
€14.00 starter/ €24.00 main (1,2,5,6,8)

Goat's Cheese Mousse
pickled garden vegetables, tomato chutney,
candied walnuts, spicy leaves
€12.00 (1,2,6,12)

Beetroot marinated Organic Salmon
cucumber, pickled beetroot,
lemon gel, cream cheese, blinis
€14.00 (2,4,5,7,8,11)

Ham Hock & Black Pudding Croquette
piccalilli garden vegetables, tarragon mayonnaise
€13.00 (1,2,3,4,5,11)

MAINS

10oz Irish Hereford Striploin Steak
garryhinch mushrooms sautéed in garden herbs,
onion rings, garden greens, roast garden beetroot,
brandy & peppercorn sauce, handcut chips
€36.00 (1, 2)

Root Vegetables
parsnip fritters, roast jerusalem artichoke,
baby carrot, beetroot pesto, carrot & coriander sauce
€22.00 (1, 2,4,5,11)
add prawns or chicken €5.00

Grilled Catch of the Day
crab beignet, roast potimarron,
girolles mushroom, prawn bisque, mash potato
€32.00 (2,7,8,11)

Free Range Chicken Supreme
olive oil, lemon & garden herbs marinade,
jerusalem artichoke, tarragon sauce,
garden vegetables, fondant potato
€28.00 (2,11,12)

Honey Glazed Duck Breast
baby turnip, walled garden vegetables,
pommes anna, ginger & honey sauce
€36.00 (1,4)

SIDE PLATES

Garden Leaf Salad
extra virgin olive oil, aged balsamic
€5.50 (2)

Roast Autumn Vegetables
extra virgin olive oil
€5.50 (2)

Baby New Potatoes
garden mint & lemon
€5.50

Hand Cut Chips
garlic aioli
€5.50

DESSERT

Chocolate Fondant
vanilla ice cream,
salted caramel
€8.50 (1,2,5)

Apple Crumble
crème anglaise,
vanilla ice cream
€8.50 (1,2,5)

Crème Brûlée
shortbread
€8.50 (2,5)

Coconut Tapioca Pearls
pineapple, passionfruit,
honeycomb
€8.50 (v)

Irish & French Cheese Board
Epoisse, Comté, Ballylisk, Cashel Blue,
fig & apple chutney, walnuts, celery,
homemade crackers
€16.00 (1,2,6)

LIQUEUR COFFEE

Irish Coffee
jameson, espresso, cream
€11.50

French Coffee
hennessy, espresso, cream
€12.50

Calypso Coffee
kahlua, espresso, cream
€11.50

Baileys Coffee
baileys, espresso, cream
€11.50

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.

The is a sample menu, our menus change with the availability of seasonal produce.