



## GROUP 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.

### APERITIVO

**Green Barn Spritz**  
elderflower, lemon, soda  
€12.50

**Aperol Spritz**  
aperol, orange, soda  
€12.50

**Limoncello Spritz**  
limoncello, thyme, soda  
€12.50

**Passionfruit Spritz**  
aperol, passionfruit, soda  
€12.50

### START

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

**Confit & Charred Garden Leeks**  
crispy poached egg, pickled beetroot, caper vinaigrette (1,2,5,12)

**Smoked Cod Croquette**  
chorizo aioli, pickled cucumber, wild garlic flower, garden leaves (1,2,3,4,5,8,11)

**Chicory, Burrata & Confit Duck**  
poached pear, pomegranate, grain mustard dressing (2,3,4,6,11)

### MAINS

**8oz Irish Hereford Striploin Steak** (€5 supplement)  
garryhinch mushrooms sautéed in garden herbs, crispy onions,  
garden greens, brandy & peppercorn sauce, handcut chips (1,2)

**Irish Free Range Feighcullen Chicken Breast**  
crispy pancetta, haricot & toulouse sausage stew,  
baby potato, garden vegetables, mustard & tarragon sauce (1,4,5,11)

**Pan-fried Catch of the Day**  
confit leek & sea asparagus, roast salsify,  
cream, white wine & herb sauce (2,4,8,11,13)

**Homemade Chickpea & Quinoa Falafel**  
curried cauliflower purée, garden coriander dressing  
pomegranate, garden vegetables (6,10,11) (V)  
add prawns or chicken €5.00

### SIDES

**Garden Leaf Salad**  
extra virgin olive oil, aged balsamic,  
garden pickles  
€8.50 (11) (GF)

**Squash & Kale**  
roast pine nuts & feta  
€7.50 (6) (GF)

**Rosemary Potatoes**  
rosemary & garlic  
€7.50 (2) (GF)

**Hand Cut Chips**  
garlic aioli  
€6.50 (5) (GF)

### DESSERT

**Classic Crème Brûlée**  
meringue (2,5) (GF)

**Double Chocolate Brownie**  
vanilla ice cream, salted caramel (2,5) (GF)

**Pear Tarte Fine**  
chocolate sauce,  
vanilla custard (1,14) (V)

### 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

€50 per person Unlimited filtered still & sparkling water  
10% will be added to your bill. Service charge goes directly to our team.