



# 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 - Unlimited water €2 per guest

## Botanical Gin & Tonics — APERITIF — Spritz

We use Ballykeefe Gin from Co. Kilkenny & Poachers Tonics from Co. Wexford. We garnish with freshly cut herbs from our walled kitchen garden.

Choose from  
Irish Elderflower, Irish Thyme or Citrus Rosemary Tonic  
€10.50

We use SO Prosecco from Irish Italian winemaker Annamaria Andreucetti.

Aperol	Passionfruit	Limoncello
aperol, orange, soda	aperol, passionfruit, soda	limoncello, soda, thyme
€10.50	€10.50	€10.50

## START

**French Onion Soup**  
gruyère crouton, rustic bread  
€8.50 (1,2)

Vegan option on request

**Goat's Cheese Bruschetta**  
roast beetroot, garden pickle, candied walnuts,  
wild rocket, balsamic  
€11.00 (1,2,6)

**Chicken Liver Pâté**  
fig & apple chutney, garden pickle,  
sourdough toast  
€12.00 (1,2,11)

**Bread & Dips**  
sundried tomato pesto, green garden pesto, hummus  
€8.00 (1,2,6)

**Seafood Pil Pil**  
prawns, mussels, clams, squid, cherry tomato  
garlic, chilli, garden herbs, spanish ciabatta  
€14.00 / €28.00 Main (1,2,7,8,13)

## MAINS

**Free Range Chicken Breast**  
buffalo mozzarella & chorizo mousse, green garden pesto,  
roast garden vegetables, rosemary potatoes  
€26.00 (8,5,11)

**10oz Irish Ribeye Steak**  
mushrooms & onions sautéed in garden herbs,  
garden greens, peppercorn sauce, handcut chips  
€34.00 (2)

**Mushroom Risotto**  
garryhinch mushrooms, walled garden herbs,  
walled garden produce, parmigiano reggiano  
€22.50 (2,7) (vegan option available)  
add prawns, chicken, beef €4.00

**Pan Seared Salmon**  
shrimp & shallot cream, lemon,  
roast garden vegetables  
-with your choice of side plate  
€28.00 (2,7,8,13)

## SIDE PLATES

**Roast Garden Vegetables**  
extra virgin olive oil  
€5.50 (2)

**Herb Mash**  
garden herbs, potatoes  
€5.50 (2)

**Rosemary Potatoes**  
extra virgin olive oil, garden rosemary  
€5.50

**Hand Cut Chips**  
garlic aioli  
€5.50

## 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.