



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 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 Spritz
aperol, orange, soda
€10.50

Passionfruit Spritz
aperol, passionfruit, soda
€10.50

Limoncello Spritz
limoncello, soda, thyme
€10.50

START

Wild Garlic Soup
sourdough toast
€8.00 (1)
Vegan option on request

Goat's Cheese Bruschetta
roast beetroot, candied walnuts,
wild rocket, balsamic
€9.00 (1,2,6)

Chicken Liver Pâté
fig & apple chutney, garden pickle,
sourdough toast
€11.00 (1,2,11)

Bread & Dips
sundried tomato pesto, green garden pesto, hummus
€7.00 (1,2,6)

Seafood Pil Pil
prawns, mussels, clams, squid, cherry tomato
garlic, chilli, garden herbs, spanish ciabatta
€13.00 / €26.00 Main (1,2,7,8,13)

MAINS

Free Range Chicken Breast
buffalo mozzarella & chorizo mousse, green garden pesto,
roast garden vegetables, rosemary potatoes
€24.00 (8,5,11)

Burtown Burger
8oz 100% Irish Beef, coolattin cheddar, garden pesto,
caramelised red onion, herb aioli, hand cut chips, sourdough bun
€22.50 (1,2,6,10,11)

Mushroom Risotto
garryhinch mushrooms, walled garden herbs,
walled garden produce, parmiggiano reggiano
€19.50 (2,7) (vegan option available)
add prawns, chicken, beef €4.00

Pan Seared Sea bass
shrimp & shallot cream, lemon,
roast garden vegetables
with your choice of side plate
€24.00 (2,7,8,13)

SIDE PLATES

Roast Garden Vegetables
extra virgin olive oil
€4.95 (2)

Herb Mash
garden herbs, potatoes
€4.95 (2)

Rosemary Potatoes
extra virgin olive oil, garden rosemary
€4.95

Hand Cut Chips
garlic aioli
€4.95

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.