

— SUNDAY —  
LUNCH MENU

2 course €36 / 3 course €45

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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.

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— APERITIVO —

<b>Glass of Prosecco</b> frizzante €10.00	<b>Aperol Spritz</b> aperol, orange, soda €12.00	<b>Passionfruit Spritz</b> aperol, passionfruit, soda €12.00	<b>Gin &amp; Tonic</b> lemon, garden thyme €12.00	<b>Vodka, Lime, Soda</b> freshly squeezed lime juice €12.00
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— START —

**Walled Garden Soup**

house guinness bread (1)

Vegan /G.F. on request

**Goat's Cheese Mousse**

pickled beetroot, tomato chutney, candied walnuts, spicy leaves (1,2,6,12)

**Ham Hock & Jane Russell Black Pudding Croquette**

piccalilli garden vegetables, tarragon mayonnaise (1,2,3,4,5,11)

**Prawn Pil Pil**

garlic, chilli, sourdough (1,2,7)

— MAINS —

**8oz Irish Hereford Prime Striploin Steak** (€5 supplement)

garden greens, handcut chips, mushrooms, sautéed onions,

brandy & peppercorn sauce (2)

**Grilled Catch of the Day**

confit mussels & leek, black pudding from the sea,

saffron seafood emulsion, spring onion pomme purée (2,4,5,7,8,11,13)

**Irish Free Range Feighcullen Chicken Supreme**

potimarron gnocchi, baby carrots, sautéed black kale,

baby potatoes, aged parmesan & cream sauce (1,2,4,5,11)

**Potimarron Gnocchi**

roast jerusalem artichoke, celeriac purée, carrot & coriander sauce (1,2,4,11)

add prawns or chicken €4.00

— SIDES —

<b>Garden Leaf Salad</b> extra virgin olive oil, aged balsamic €5.50 (11)	<b>Roast Autumn Vegetables</b> basil oil €5.50 (2)	<b>Baby New Potatoes</b> rosemary & garlic €5.50 (2)	<b>Hand Cut Chips</b> garlic aioli €5.50
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— DESSERT —

<b>Crème Brûlée</b> (GF) shortbread (2,5)	<b>Basque Cheesecake</b> brandy cherries (1,2,5)	<b>Chocolate Brownie</b> salted caramel, vanilla ice cream (1,2,5)	<b>Apple Tarte Fine</b> salted caramel (1,2)
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— 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

Filtered Still & Sparkling Water inc.

A discretionary 10% service charge applies to parties of 9 or above.

Service charge goes directly to our front of house and kitchen teams.

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