

Lunch Menu

Wednesday – Saturday 12:45 – 15:30



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 and pork 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

LUNCH COCKTAILS

Elderflower Prosecco elderflower, prosecco €11.50	Aperol Spritz aperol, orange €12.50	Limoncello Spritz lemon, thyme €12.50	Gin & Tonic Irish Thyme & Citrus €12.00	Gin & Elderflower Tonic Irish Rosemary & Citrus €12.00
Cosmopolitan vodka, cointreau, cranberry, lime €12.50	Passionfruit Spritz passionfruit, aperol €12.50	Green Barn Spritz elderflower, lemon €12.50	Vodka, Lime & Soda fresh lime €12.00	Espresso Martini vodka, kahlua, espresso €12.50

STARTERS & SMALL PLATES

Walled Garden Soup

house guinness bread, herb butter
€9.50 (1) (gf available) (vegan option available)

Goat's Cheese Mousse

pickled beetroot, candied walnuts,
spicy leaves
€13.00 (1,2,6,12)

Charred Mackerel

warm potato salad, sweet red pepper coulis,
cucumber ketchup
€13.50 (2,3,4,8,11)

Chicory, Smoked Duck, Cashel Blue & Poached Pear

candied walnut, grain mustard dressing
€14.50 (2,3,4,6,11)

Prawn Pil Pil

garden herbs, garlic, sundried tomato,
chilli, lemon, crusty sourdough
€16.00 (1,2,7,12) (gf available)

Ham Hock & Black Pudding Croquette

piccalilli garden vegetables, tarragon mayonnaise
€13.00 (1,2,3,4,5,11)

LARGE PLATES

8oz Irish Hereford Prime Striploin Steak

garden greens, handcut chips, mushrooms, sautéed onions,
brandy & peppercorn sauce
€29.00 (2)

Irish Free Range Feighcullen Chicken Supreme

potimarron gnocchi, baby carrots, sautéed black kale,
baby potatoes, aged parmesan & cream sauce
€26.00 (1,2,4,5,11)

Pan-fried Catch of the Day

confit fennel, shrimp beignet, ...bouillabaisse sauce,
pomme purée
€27.00 (2,4,5,7,8,11,13)

Potimarron Gnocchi

roast jerusalem artichoke, celeriac purée, carrot & coriander sauce
€23.00 (1,2,4,11)
add prawns or chicken €4.00

SIDES

Garden Leaf Salad

extra virgin olive oil, aged balsamic
€6.50 (11)

Sautéed Garden Spinach

roast pine nuts & garlic
€6.50 (2)

Squash & Kale

roast pine nuts & feta
€6.50 (6)

Hand Cut Chips

garlic aioli
€5.90 (5)

Rosemary Potatoes

rosemary & garlic
€6.50 (2)

DESSERT

Double Chocolate Brownie

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

Vanilla Panna Cotta

hazlenut crumble, citrus marmalade
€8.50 (2,5)

Coconut Tapioca Pearls

pineapple, passionfruit, honeycomb
€9.50 (V)

Burtown Apple Tarte Fine

salted caramel
€10.00 (1,2)

Irish & French Cheese Board

Epoisse, Comté, Ballylisk, Cashel Blue,
fig & apple chutney, homemade crackers
€16.00 to share (1,2,6)

LIQUEUR COFFEE

Irish Coffee

jameson, espresso, cream
€11.50

French Coffee

hennessey, espresso, cream
€12.50

Calypso Coffee

kaluāha, espresso, cream
€11.50

Baileys Coffee

baileys, espresso, cream
€11.50

Coffee We use Bewley's Coffee Reserve Blend No. 24 and Bewley's Organic Subriana Fairtrade, please specify your choice.

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €3.50 / Double Espresso €4.20 / Americano €3.90 / Latte €4.10 / Flat White €4.10 / Cappuccino €4.10 / Macchiato €3.80

Hot Chocolate €4.80 / Mocha €4.90 / Kid's Hot Chocolate €3.50 / Iced Caramel Latte €4.80 / Iced Vanilla Latte €4.80

TEA We use Bewley's Herbal Teas

Breakfast Tea €3.20 / Earl Grey €3.60 / Chamomile €3.60 / Peppermint €3.60 / Ginger & Lemongrass €3.60 / Green Sencha €3.60

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.

BURTOWN
House&Gardens