

## GROUP 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.

### 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

**Slow-cooked Organic Salmon**  
avocado wasabi, orange pickled cucumber,  
capers, wild garlic mayo, orange citrus dressing (2,3,4,5,8,11)

**Garden Leeks & Crispy Poached Egg**  
pickled beetroot, hazelnut, caper dressing (1,2,6,12)

**Paté en Croute**  
chicken, duck, guineafow, pistachio, piccalilli (1,2,3,4,6)

### MAINS

**10oz Irish Hereford Prime Striploin Steak**  
garden greens, handcut chips, mushrooms, sautéed onions,  
brandy & peppercorn sauce (2) (GF)

**Pan-fried Catch of the Day**  
confit leek & fennel, crab remoulade,  
prawn bisque, potato croquette (1,2,4,5,7,8,11,13)

**Irish Free Range Feighcullen Chicken Supreme**  
haricot bean & baby potato stew, grilled Toulouse sausage,  
walled garden vegetables, tarragon and mustard sauce (2,4,5,11)

**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

**Chocolate Fondant**  
vanilla ice cream, dulce de leche (2,5)

**Classic Crème Brûlée**  
shortbread (2,5)

**Pear Tarte Fine**  
vanilla custard, chocolate sauce (1,6) (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

€75

10% will be added to your bill. Service charge goes directly to our team.