

# SUNDAY LUNCH MENU

2 course €41 / 3 course €50

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

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| <b>Prosecco</b><br>frizzante<br>€10.00 | <b>Aperol Spritz</b><br>aperol, orange, soda<br>€12.50 | <b>Limoncello Spritz</b><br>limoncello, soda<br>€12.50 | <b>Passionfruit Spritz</b><br>aperol, passionfruit, soda<br>€12.50 | <b>Gin &amp; Tonic</b><br>lemon, garden rosemary<br>€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, candied walnuts, spicy leaves, crostini (1,2,6,12)

### Irish Free Range Feighcullen Chicken Caesar Salad

baby gem, spicy leaves, herb croutons, bacon,

aged parmesan, soft boiled egg (1,2,3,5,6)

### Buratta & Garden Tomato

crispy prosciutto, cherry tomato,

croutons, tomato gazpacho (1,2,11)

## MAINS

### Irish Featherblade Beef

garden vegetables, chive & scallion mash,

red wine jus (2,11)

### Pan-fried Catch of the Day

confit leek, roast parsnip, shrimp beignet,

prawn bisque, pomme purée (1,2,4,5,7,8,11,13)

### Irish Free Range Feighcullen Chicken Supreme

walled garden vegetables, black kale, tarragon and cream sauce,

black garlic aioli, baby potatoes (2,4,5,11)

### Potato Rösti

aubergine caviar, walled garden vegetables,

sweet pepper coulis, rocket pesto

(6,10,11) (V)

add prawns or chicken €5.00

## SIDES

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| <b>Garden Leaf Salad</b><br>extra virgin olive oil, aged balsamic<br>€8.50 (11) | <b>Garden Spinach</b><br>pinenuts<br>€7.50 (2) | <b>Baby New Potatoes</b><br>rosemary & garlic<br>€7.50 (2) | <b>Hand Cut Chips</b><br>garlic aioli<br>€5.90 |
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## DESSERT

### Classic Crème Brûlée

meringue (2,5) (GF)

### Double Chocolate Brownie

salted caramel, vanilla ice cream (2,5)

### Apple & Rhubarb Crumble

vanilla custard (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

A discretionary 10% service charge applies to parties of 9 or above.  
Service charge goes directly to our front of house and kitchen teams.