

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.

We only use wild seafood, free range chicken and Irish beef 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

APÉRITIF

Old Fashioned
bourbon, bitters, orange
€12.50

Vodka, Lime & Soda
fresh lime
€12.00

Gin & Tonic
Irish Thyme & Citrus
€12.00

Cosmopolitan
vodka, cointreau, cranberry, lime
€12.50

Elderflower & Rose Prosecco
elderflower, frizzante
€11.50

Gin & Elderflower Tonic
Irish Rosemary & Citrus
€12.00

STARTERS

Walled Garden Soup
house guinness bread
€9.50 (1)
Vegan /G.F. on request

White Asparagus
smoked haddock rillette, pickled cucumber,
wild garlic aioli, red pepper coulis, mini blinis
€15.00 (1,2,3,4,5,8,11)

Apple & Black Pudding Tarte Tatin
balsamic sauce
€15.00 (1,2,4,11)

Slow-cooked Organic Salmon
avocado wasabi, orange pickled cucumber,
capers, wild garlic mayo, orange citrus dressing
€14.50 (2,3,4,5,8,11)

Confit & Charred Garden Fennel
crispy poached egg, mushroom pate,
pickled mushroom, caper vinaigrette
€13.50 (1,2,3,5,6,11)

MAINS

10oz Irish Hereford Striploin Steak
garryhinch mushrooms & onions sautéed in garden herbs,
garden greens, peppercorn sauce, handcut chips
€36.00 (1, 2)

Rack of Irish Lamb
gratin dauphinois, garden vegetables,
wild garlic pesto, rosemary jus
€36.00 (2,4,6,11)

Pan-fried Monkfish
confit leek & sea asparagus, roast salsaify, potato croquette,
seafood black pudding ,cream, white wine & herb sauce
€34.00 (1,2,4,8,11,13)

Irish Free Range Feighcullen Chicken Breast
streaky bacon, hispi cabbage, crispy onions, toasted seeds,
black garlic aioli, garden vegetables, baby potato,
mustard & tarragon sauce
€28.00 (1,2,3,4,5,11)

Homemade Chickpea & Quinoa Falafel
curried cauliflower purée, garden coriander dressing,
pomegranate, garden vegetables (6,10,11) (V)
€24.00 (6,10,11) (V)
add prawns or chicken €5.00

SIDE PLATES

Garden Leaf Salad
extra virgin olive oil, aged balsamic
€8.50 (11)

Sautéed Garden Spinach
roast pine nuts & garlic
€7.50 (2)

Squash & Greens
roast pine nuts & feta
€7.50 (6)

Hand Cut Chips
roast garlic aioli
€5.90 (5)

Rosemary Potatoes
rosemary & garlic
€7.50 (2)

DESSERT

Chocolate Fondant
vanilla ice cream, dulce de leche
€10.50 (1,2,5)

Classic Crème Brûlée
shortbread
€9.50 (1,2,5) (GF without shortbread)

Pear Tarte Fine
vanilla custard, chocolate sauce
€9.50 (1,6) (V)

Chilled Rice Pudding Mousse
salted butterscotch, nutty nougatine
€9.50 (2,5,6)

LIQUEUR COFFEE

Irish Coffee
jameson, espresso, cream
€11.50

French Coffee
hennessy, espresso, cream
€12.50

Calypso Coffee
kaluaha, espresso, cream
€11.50

Baileys Coffee
baileys, espresso, cream
€11.50

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.