

# 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

<b>Prosecco</b> frizzante €10.00	<b>Aperol Spritz</b> aperol, orange, soda €12.50	<b>Limoncello Spritz</b> limoncello, soda €12.50	<b>Passionfruit Spritz</b> aperol, passionfruit, soda €12.50	<b>Gin &amp; Tonic</b> lemon, garden rosemary €12.00
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## START

### Walled Garden Soup

house guinness bread (1)

Vegan /G.F. on request

### Confit & Charred Garden Fennel

crispy poached egg, mushroom pate,  
pickled mushroom, caper vinaigrette (1,2,3,5,6,11)

### Country Duck Terrine

pistachio, green peppercorn, celeriac remoulade,  
piccalilli, toasted sourdough (1,2,3,4,5,6,11)

### White Asparagus

smoked haddock rilette, pickled cucumber, wild garlic aioli,  
red pepper coulis, mini blinis (1,2,3,4,5,8,11)

## MAINS

### Irish Featherblade Beef

garden vegetables, chive & scallion mash,  
red wine jus (1,2,11)

### Irish Free Range Feighcullen Chicken Breast

hispi cabbage, crispy onions, toasted seeds,  
black garlic aioli, garden vegetables, baby potato,  
mustard & tarragon sauce (1,2,3,4,5,11)

### Pan-fried Catch of the Day

confit leek & sea asparagus, roast salsify, pomme purée,  
cream, white wine & herb sauce (2,4,8,11,13)

### Homemade Chickpea & Quinoa Falafel

curried cauliflower purée, garden coriander dressing  
pomegranate, garden vegetables (6,10,11) (V)  
add prawns or chicken €5.00

## SIDES

<b>Garden Leaf Salad</b> extra virgin olive oil, aged balsamic €8.50 (11)	<b>Squash &amp; Garden Greens</b> feta (6) (GF)	<b>Baby New Potatoes</b> rosemary & garlic €7.50 (2)	<b>Hand Cut Chips</b> garlic aioli €6.50
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## DESSERT

<b>Classic Crème Brûlée</b> shortbread (1,2,5) (GF without shortbread)	<b>Double Chocolate Brownie</b> salted caramel, vanilla ice cream (2,5)	<b>Pear Tarte Fine</b> chocolate sauce, vanilla custard (1,14) (V)	<b>Chilled Rice Pudding Mousse</b> salted butterscotch, nutty nougatine (2,5,6)
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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, 14. Soy Beans

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