

# SUNDAY LUNCH MENU

2 course €41 / 3 course €50

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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.

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## APERITIVO

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**Elderflower Prosecco**  
frizzante, elderflower purée  
€11.50

**Aperol Spritz**  
aperol, orange, soda  
€12.50

**Passionfruit Spritz**  
aperol, passionfruit, soda  
€12.50

**Green Barn Spritz**  
elderflower, lemon, soda  
€12.50

**Gin & Tonic**  
lemon, garden rosemary  
€12.00

## START

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### Walled Garden Soup

house guinness bread (1)

Vegan /G.F. on request

### Goat's Cheese Mousse

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

### Prawn Pil Pil

garlic, chilli, sourdough (1,2,7)

### Chicken Liver Paté

fig & apple chutney, garden pickles, sourdough toast (1,2,5,11)

## MAINS

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### Slow Cooked Rib of Irish Beef

garden vegetables, roast potatoes,  
red wine jus (2,11)

### Pan-fried Catch of the Day

confit fennel, shrimp beignet,  
prawn bisque, pomme purée (2,4,5,7,8,11,13)

### Irish Free Range Feighcullen Chicken Supreme

walled garden vegetables, wild garlic gnocchi,  
rosemary & lemon sauce, baby potatoes (1,2,4,5,11)

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

**Spinach & Wild Garlic**  
pinenuts  
€7.50 (2)

**Baby New Potatoes**  
rosemary & garlic  
€7.50 (2)

**Hand Cut Chips**  
garlic aioli  
€5.90

## DESSERT

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

**Double Chocolate Brownie**  
salted caramel, vanilla ice cream (2,5)

**Pineapple Carpaccio**  
almond crumble, red berry coulis (6)(V)

## ALLERGENS

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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

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

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