



WELCOME.

BRUNCH

BURTOWN
House & Gardens



SUMMER 2021

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.

Please feel free to wander our Walled Kitchen Garden after lunch to enjoy the sights, sounds and scents of Irish summertime – the inspiration behind what we are serving from our kitchen at this time of year.

We use chilled filtered still and sparkling spring water - Unlimited water €1 per guest

Juice

Freshly Squeezed Orange Juice €3.95

Beetroot, Apple & Carrot €3.95

Tropical Zest €3.95

Spinach, Celery & Ginger €3.95

Cocktails

Mimosa €9.50

prosecco, freshly squeezed orange juice

Aperol Spritz €10.50

prosecco, aperol, soda water

Green Barn Spritz €10.50

prosecco, elderflower, soda water, fresh lemon

Coffee

We use Bewley's Coffee

oat, almond, soy & coconut milk 0.60c extra

Americano €3.10 Latte €3.50

Flat White €3.30 Cappuccino €3.50

Hot Chocolate €3.50

Tea

We use Pukka Herbal Teas

Breakfast Tea €2.90 Earl Grey €2.90

Organic Chamomile €3.10

Organic Peppermint €3.10

Ginger & Lemon €3.10 Wild Berry €3.10

Soft Drinks

San Pellegrino

Orange, Lemon, Blood Orange €3.00

Coke, Diet Coke, 7-Up, Diet 7-Up € 3.00

Belvoir Organic Ginger Beer €3.95

Belvoir Pink Grapefruit Presse €3.95

Kombucha Wild Berry €4.00

Kombucha Ginger & Lemongrass €4.00

Sparkling Homemade Elderflower €3.00

Overnight Irish Organic Oats

date caramel, sliced banana, cinnamon, caramelised almonds
organic live **or** dairy free yogurt(v)

€7.20

Jo's Nutty Granola ^(1,2,6,10)

Homemade Granola served with Organic Live Yoghurt,
Maple Syrup, Candied Coconut & Berry Compote

€7.50

The Barn ^(1,2,3,5,11)

2 grilled Nolan's Sausages, Streaky Bacon, Feta & Herb Potato Cake,
Wilted Greens, Free Range Poached Eggs, Hollandaise, Sourdough

€14.50 (gf available)

Wild Mushrooms ^(1,2,5,11)

Wild Mushrooms, Thyme, Wilted Greens,
Free Range Poached Eggs, Sourdough

€14.00 (gf available) (vegan option available)

Goat's Cheese ^(1,2,5,11)

Goat's Cheese, Garden Pickles, Wilted Greens,
Fresh Herbs, Free Range Post Eggs, Hollandaise, Sourdough

€13.50 (gf available)

Poached Free Range Eggs ^(1,2,5)

Wilted Greens Hollandaise, Herbs, Sourdough

€10.50

Homemade Buttermilk Pancakes ^(1,2,5,6)

with berry compote €7.50

with crispy bacon & maple syrup €9.50

vegan option made on request (15/20 min) €7.50

kids pancakes with chocolate or berry compote €5.50

Add to any dish

Bacon €2.00, 2 Nolan's Sausages €3.00, 2 Poached Eggs €2.50

Allergens

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

