



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.

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

## Brunch Cocktails

### Mimosa €10.50

prosecco, freshly squeezed orange juice

### Aperol Spritz €10.50

prosecco, aperol, soda water

### Green Barn Spritz €10.50

prosecco, elderflower, fresh lemon

## Juice

Freshly Squeezed Orange Juice €3.95

Beetroot, Apple & Carrot €3.95

Tropical Zest €3.95

Spinach, Celery & Ginger €3.95

Apple Juice Still/Sparkling €3.20

## Coffee

*We use Bewley's Coffee Reserve Blend No. 24*

*Single origin from Honduras on request*

*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

Coke, Diet Coke,  
7-Up, Diet 7-Up €3

Belvoir Organic Ginger Beer €3.95

Belvoir Pink Grapefruit Presse €3.95

Kombucha Wild Berry €4

Kombucha Ginger & Lemongrass €4

Sparkling Homemade Elderflower €3.50

## Overnight Irish Organic Oats

date caramel, berries, cinnamon, caramelised almonds

organic live or dairy free yogurt(v)

€7.20

## Jo's Nutty Granola <sup>(1,2,6,10)</sup>

homemade granola served with organic live yoghurt,

maple syrup, candied coconut & berry compote

€7.50

## The Barn <sup>(1,2,3,5,11)</sup>

2 grilled nolan's sausages, streaky bacon, feta & herb potato cake,

wilted greens, free range poached eggs, hollandaise, sourdough

€15.50 (gf available)

## Wild Mushrooms <sup>(1,2,5,11)</sup>

wild mushrooms, thyme, wilted greens,

free range poached eggs, hollandaise, sourdough

€14 (gf available) (vegan option available)

## Goat's Cheese <sup>(1,2,5,11)</sup>

goat's cheese, garden pickles, wilted greens,

fresh herbs, free range poached eggs, hollandaise, sourdough

€14 (gf available)

## Poached Free Range Eggs <sup>(1,2,5)</sup>

wilted greens, hollandaise, garden herbs, sourdough

€11.50

## Homemade Buttermilk Pancakes <sup>(1,2,5,6)</sup>

with berry compote, organic greek yoghurt, candied hazlenuts €9.50

with crispy bacon & maple syrup €11.50

vegan option made on request (15/20 min) €10.50

kids pancakes with chocolate or berry compote €6.50

Add to any dish

Bacon €2.50, 2 Nolan's Sausages €3, 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

