



WELCOME.

BRUNCH

BURTOWN
House & Gardens

Wednesday to Sunday 09:00 - 11:30

SPRING 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. For ingredients we can't produce ourselves we only use the very best authentic producers whom we have forged close relationships with.

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

Juice

Freshly Squeezed Orange Juice €4.50

Coffee

We use Illy Gourmet 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

please ask your server for today's selection

Breakfast Tea €2.90 Earl Grey €2.90

Organic Chamomile €3.10

Organic Peppermint €3.10

Herbal Tea €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

Filtered Water

We use chilled filtered

still and sparkling water

Unlimited water €1 per guest

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

Homemade Granola served with Organic Unsweetened Yoghurt,
Irish Honey, Candied Coconut & Garden Rhubarb Compote
€6.50

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

2 grilled Nolan's Sausages, Streaky Bacon, Feta & Herb Potato Cake,
Wilted Spinach, Free Range Poached Eggs, Hollandaise, Sourdough
€14.50

Wild Mushrooms (1,2,5,11)

Wild Mushrooms, Thyme, Wilted Spinach, Roast Baby Turnips,
Free Range Poached Eggs, Hollandaise, Sourdough
€14.50

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

Goat's Cheese, Citrus & Honey Mousse, Pickled Courgettes, Roast
Baby Turnips, Wilted Spinach, Fresh Herbs, Hollandaise, Sourdough
€14.50

Poached Free Range Eggs (1,2,5)

Wilted Spinach, Hollandaise, Herbs, Sourdough
€9.00

Pancakes (1,2,5,6)

Candied Coconut, Garden Rhubarb Compote & Organic Maple Syrup
€9.50 Adult's Portion €6.50 Children's Portion

Add to any dish

Irish Streaky Bacon €2.00, 2 Nolan's of Kilcullen Sausages €3.00,
2 Free Range 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

