

SUNDAY LUNCH MENU

2 course €34 / 3 course €40

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

Glass of Prosecco
frizzante
€10.00

Aperol Spritz
aperol, orange, soda
€12.00

Passionfruit Spritz
aperol, passionfruit, soda
€12.00

Gin & Tonic
lemon, garden thyme
€12.00

Vodka, Lime, Soda
freshly squeezed lime juice
€12.00

START

Walled Garden Soup

house guinness bread (1)

Vegan /G.F. on request

Goat's Cheese Mousse

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

Turkey & Ham Croquette

onion & sage compote, parsnip & chestnut velouté (1,2,3,4,5,11)

Prawn Pil Pil

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

MAINS

8oz Irish Hereford Prime Striploin Steak (€5 supplement)

garden greens, handcut chips, mushrooms, sautéed onions,

brandy & peppercorn sauce (2)

Grilled Catch of the Day

confit mussels & leek, black pudding from the sea,

saffron seafood emulsion, spring onion pomme purée (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme

potimarron gnocchi, baby carrots, sautéed black kale,

baby potatoes, aged parmesan & cream sauce (1,2,4,5,11)

Potimarron Gnocchi

roast jerusalem artichoke, celeriac purée, carrot & coriander sauce (1,2,4,11)

add prawns or chicken €4.00

SIDES

Garden Leaf Salad

extra virgin olive oil, aged balsamic

€4.95 (11)

Roast Autumn Vegetables

basil oil

€4.95 (2)

Baby New Potatoes

rosemary & garlic

€4.95 (2)

Hand Cut Chips

garlic aioli

€4.95

DESSERT

Chocolate Brownie

vanilla ice cream, salted caramel (2,5)

Christmas Pudding

brandy cream (2,5)

Basque Cheese Cake

brandy cherries (2,5)

Coconut Tapioca Pearls

pineapple, passionfruit, honeycomb (v)

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

Filtered Still & Sparkling Water inc.

A discretionary 10% service charge applies to parties of 9 or above.

Service charge goes directly to our front of house and kitchen teams.