



December Dinner Menu

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.

We only use wild seafood, free range chicken and Irish beef on our menus.

We serve chilled filtered still and sparkling spring water, our filtering system removes nasty chemicals and metals.

Unlimited filtered still or sparkling water €1 per guest

APÉRITIF

Espresso Martini
vodka, kahlua, espresso
€12.00

Vodka, Lime & Soda
fresh lime
€12.00

Gin & Tonic
Irish Thyme & Citrus
€12.00

Cosmopolitan
vodka, cointreau, cranberry, lime
€12.00

Whiskey Sour
whiskey, lemon juice, bitters
€12.00

Gin & Elderflower Tonic
Irish Rosemary & Citrus
€12.00

STARTERS

Chicory, Cashel Blue & Poached Pear
candied walnut, grain mustard dressing
€14.00 (2,3,4,6,11)

Walled Garden Soup
house guinness bread
€8.50 (1)
Vegan /G.F. on request

Goat's Cheese Mousse
pickled garden vegetables, tomato chutney,
candied walnuts, spicy leaves
€12.00 (1,2,6,12)

Irish Lobster Raviolo
celeriace, carrot, lobster bisque
€16.00 (1,2,4,5,7,8,11)

Turkey & Ham Croquette
onion & sage compote, parsnip & chestnut velouté
€13.00 (1,2,3,4,5,11)

MAINS

10oz Irish Hereford Striploin Steak
garryhinch mushrooms sautéed in garden herbs,
onion rings, garden greens, roast garden beetroot,
brandy & peppercorn sauce, handcut chips
€36.00 (1, 2)

Potimarron Gnocchi
roast jerusalem artichoke, celeriac purée,
carrot & coriander sauce
€22.00 (1,2,4,11)
add prawns or chicken €5.00

Pan-fried Catch of the Day
confit mussels & leek, black pudding from the sea,
saffron seafood emulsion, spring onion pomme purée
€32.00 (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
€28.00 (1,2,4,5,11)

Irish Venison Steak
celeriace purée, chestnut, fondant potato,
bourguignon sauce with bacon lardons & mushroom
€36.00 (2,4,11)

SIDE PLATES

Garden Leaf Salad
extra virgin olive oil, aged balsamic
€5.50 (2)

Roast Autumn Vegetables
extra virgin olive oil
€5.50 (2)

Baby New Potatoes
garden mint & lemon
€5.50

Hand Cut Chips
garlic aioli
€5.50

DESSERT

Chocolate Trianon
creme anglaise
€9.50 (1,2,5,6)

Apple Tarte Fine
salted caramel
€9.50 (1,2)

Christmas Pudding
brandy cream
€9.50 (2,5)

Coconut Tapioca Pearls
pineapple, passionfruit,
honeycomb
€8.50 (v)

Irish & French Cheese Board
Epoisse, Comté, Ballylisk, Cashel Blue,
fig & apple chutney, walnuts, celery,
homemade crackers
€16.00 (1,2,6)

LIQUEUR COFFEE

Irish Coffee
jameson, espresso, cream
€11.50

French Coffee
hennessy, espresso, cream
€12.50

Calypso Coffee
kahlua, espresso, cream
€11.50

Baileys Coffee
baileys, espresso, cream
€11.50

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

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