

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

Old Fashioned
bourbon, bitters, orange
€12.50

Vodka, Lime & Soda
fresh lime
€12.00

Gin & Tonic
Irish Thyme & Citrus
€12.00

Cosmopolitan
vodka, cointreau, cranberry, lime
€12.50

Elderflower Prosecco
elderflower, frizzante
€11.50

Gin & Elderflower Tonic
Irish Rosemary & Citrus
€12.00

STARTERS

Walled Garden Soup
house guinness bread
€9.50 (1)

Paté en Croute
chicken, duck, guineafowl,
pistachio, piccalilli
€15.00 (1,2,3,4,6)

Vegan /G.F. on request

Chicory, Cashel Blue & Smoked Duck
poached pear, pomegranate,
grain mustard dressing
€15.00 (2,3,4,6,11)

Turkey & Ham Croquette
parsnip & chestnut velouté,
onion & sage compote
€14.50 (1,2,3,4,5,11)

Goat's Cheese Mousse
pickled garden vegetables,
candied walnuts, spicy leaves
€13.50 (1,2,6,12)

MAINS

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

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

Pan-fried Catch of the Day
confit leek, crab remoulade,
prawn bisque, pomme purée
€34.00 (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
potimarron, savoy cabbage,
tarragon and cream sauce,
€28.00 (2,4,5,11)

Chickpea Falafel
curried cauliflower purée,
corander dressing, garden vegetables
€24.00 (6,10,11) (V)
add prawns or chicken €5.00

SIDE PLATES

Garden Leaf Salad
extra virgin olive oil, aged balsamic
€8.50 (11)

Sautéed Garden Spinach
roast pine nuts & garlic
€7.50 (2)

Squash & Greens
roast pine nuts & feta
€7.50 (6)

Hand Cut Chips
roast garlic aioli
€5.90 (5)

Rosemary Potatoes
rosemary & garlic
€7.50 (2)

DESSERT

Apple Tarte Fine
vanilla ice cream,
salted caramel
€10.50 (2,5)

Classic Crème Brûlée
shortbread
€9.50 (2,5)

Royal Chocolate Cake
creme anglaise
€10.50 (2,5)

Irish & French Cheese Board
Pont L'Eveque, Comté, Ballylisk, Cashel Blue,
quince jelly, walnuts, celery,
homemade crackers
€18.00 to share (1,2,6)

LIQUEUR COFFEE

Irish Coffee
jameson, espresso, cream
€11.50

French Coffee
hennessy, espresso, cream
€12.50

Calypso Coffee
kaluaha, 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.