



# WELCOME DINNER

JO'S  
PANTRY  
*good things to eat*

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.

Our pestos, hummus, cured meats & breads are available from Jo's Pantry for you to enjoy at home

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

•AUTUMN 2021•

## APÉRITIF

Ballykeefe Gin  
Poachers Irish Elderflower Tonic  
€10.50

Ballykeefe Gin  
Poachers Citrus Rosemary Tonic  
€10.50

Aperol Spritz  
Prosecco, Aperol, Soda Water  
€10.50

Ballykeefe Gin  
Poachers Irish Thyme Tonic  
€10.50

Prosecco Glass  
Vino Frizzante  
€9.00

Green Barn Spritz  
Prosecco, Elderflower, Lemon, Soda Water  
€10.50

## START

Leek & Potato Soup  
thyme, sage, fennel  
€7.00 (vegan option available)

Chicken Liver Pâté  
sourdough toast, chutney, garden pickles  
€9.00

Seared Tuna Carpaccio  
miso, ginger, seaweed  
€12.00

Walled Garden Salad  
chargrilled baby gem, pickled root vegetables,  
fennel, dill, yogurt & garden herb dressing  
€11.00 (vegan option available)

Mezze Plate  
falafel, tabbouleh, ardsallagh feta  
flatbread, smoked baba ganoush, tzatziki  
coriander hummus, smoked almonds  
€26.00 for 2 people sharing (vegan option available)

Antipasti  
charcuterie, olives, garden pickles, sourdough,,  
selection of Irish cheese, olive tapenade, garden pesto  
€30.00 for 2 people sharing

## MAINS

Fillet Steak  
bearnaise sauce, garden produce,  
smashed herb potato  
€32.00

Duck Leg Confit  
puy lentils, walnuts, scallions,  
orange marmalade  
€28.00

Vegan Curry  
pumpkin, aubergine, black eyed beans,  
coconut milk, curry leaf, organic basmati rice  
€19.00

Baked Monkfish  
citrus caper butter, smashed herb potatoes,  
sautéed garden greens  
€30.00

Chicken, Leek, White Wine & Tarragon Pie  
roast garden vegetables  
€21.00

Homemade Spinach & Blue Cheese Tortellini  
wild mushroom reduction,  
aged parmigiano reggiano  
€27.00

## SIDE PLATES

Hand Cut Chips  
herb aioli  
€4.95

Smashed Potatoes  
salted butter & garden herbs  
€4.95

Autumn Garden Produce  
extra virgin olive oil/salted butter  
€4.95

## 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