



WELCOME.

DINNER

BURTOWN
House & Gardens

Friday & Saturday 18:30 - 20:30

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.

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

START

Whiskey Oak Smoked Beef
savoury cream egg, spicy leaves,
pickled salad, smoked paprika oil
€12.00

Cured Kilmore Quay Salmon
seaweed, beetroot carpaccio,
seasonal vegetable pure, lemon oil
€11.00

Confit Organic Carrots
grilled courgettes, roast baby turnips,
broad bean pure, rosemary oil
€10.00

Yellow Beet Carpaccio
Mousseline of Smoked Salmon,
Beet Puree, Cucumber Relish,
€11.00

MAIN

Fillet of Dexter Beef
rosemary & thyme beef tea, confit new season onion,
candied garlic broccoli, organic potatoes
€40.00

Corn Fed Chicken Supreme
bacon mousse, egg fried marrow,
seasonal garden produce, cashel blue cream
€29.00

Beurre Noisette Poached Monkfish
vegetable textures, broad beans,
white butter sauce
€36.00

Organic Garden Vegetable Risotto
truffle oil, fresh herb,
mascarpone cheese, spicy leaves
€29.00

DESSERT

Candied Nut & Corn Pannacota,
fresh mint
€9.00

Vegan Rhubarb Crumble,
whipped citrus cream
€9.00

Dark Belgian Chocolate Parfait,
meringue, frozen vanilla cream
€9.00

Local Cheese Selection,
green barn chutney, spiced salad,
marinated olives, oat crackers
€14.00

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