

Easter Sunday Lunch Menu

— *three course set 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.

START

Chicken Liver Pâté
fig & apple chutney, garden pickles,
sourdough toast (1,2,11)

French Onion Soup
gruyère crouton, rustic bread (v)/2

Goat's Cheese Bruschetta
roast beetroot, garden pickle, candied walnuts,
wild rocket, balsamic (1,2,6)

Caesar Salad
garden little gem, sourdough croutons,
grilled bacon, parmesan crisp (1,2,6)

MAINS

Braised Rump of Lamb
seasonal garden vegetables, herb mash,
pea & mint purée, red wine jus (2,11)

Free Range Chicken Breast
buffalo mozzarella, green garden pesto, chorizo butter,
garden greens, rosemary potatoes (8,5,11)

Mushroom Risotto
garryhinch mushrooms, walled garden herbs,
walled garden produce, parmiggiano reggiano (2)
(vegan option available)

Pan Seared Seabass
spring salsa, walled garden greens,
hand cut chips, aioli (2,8)

DESSERT

Basque Cheesecake
brandy cherries (1,2,5,6)

Rhubarb Crumble
vanilla ice cream (2,5,6)

Tiramisu
espresso, savoiardi biscuit,
whiskey liquor, cream cheese (1,2,5)

Chocolate Ganache & Hazelnut Tart
coconut cream (6)

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

€45 - Unlimited filtered still and sparkling water - Tea & Filtered Coffee inc.