



WELCOME.





€38 GROUP 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 require groups of 11 or more to avail of our group menus This is a sample menu and is subject to change with the seasons 12.5% service charge

Starter

Seasonal Garden Soup guinness bread

Bread & Garden Dips

freshly made garden pestos & dips

Smoked Salmon

guinness bread, herbed crème fraîche

Mains

Burtown Beef & Herb Burger

coolattin cheddar, onion confit, garden leaves, pickles, twice cooked handout chips, garden pesto, wild garlic aioli

Free-Range Chicken Salad

little gem lettuce, pickled garden produce, 24 month aged parmigiano reggiano, caesar dressing Vegetarian : avocado & quinoa

Tiger Prawn Tagliatelle

fresh egg pasta, basil pesto, garden produce,

24 month aged parmigiano reggiano Vegetarian : seasonal garden produce

Dessert

Seasonal Crumble vanilla ice cream

Chocolate Brownie vanilla ice cream

Unlimited Sparkling and Still Filtered Water
Tea & Coffee inc



