

GROUP LUNCH 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.

APERITIVO

Green Barn Spritz
elderflower, lemon, soda
€12.50

Aperol Spritz
aperol, orange, soda
€12.50

Limoncello Spritz
limoncello, thyme, soda
€12.50

Passionfruit Spritz
aperol, passionfruit, soda
€12.50

START

Walled Garden Soup
house guinness bread (1)
Vegan /G.F. on request

Prawn Pil Pil
garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough (1,2,7,12) (gf available)

Ham Hock & Jane Russell Black Pudding Croquette
piccalilli garden vegetables, tarragon mayonnaise (1,2,3,4,5,11)

Goat's Cheese Mousse
pickled beetroot, tomato chutney, candied walnuts, spicy leaves (1,2,6,12)

MAINS

8oz Irish Hereford Prime Striploin Steak (€5 supplement)
garden greens, handcut chips, mushrooms, sautéed onions,
brandy & peppercorn sauce (2)

Pan-fried Catch of the Day
confit fennel, shrimp beignet,
bouillabaisse sauce, pomme purée (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
sweetcorn fritters, baby carrots, sautéed black kale,
baby potatoes, smoked bacon & cream sauce (1,2,4,5,11)

Coconut Red Lentils
grilled garden vegetables: baby leek, confit carrot, parsnip &
Jerusalem artichoke, curry & lemon dressing (4,6) (V)
add prawns or chicken €5.00

SIDES

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

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

Rosemary Potatoes
rosemary & garlic
€7.50 (2)

Hand Cut Chips
garlic aioli
€6.50 (5)

DESSERT

Vanilla Panna Cotta
hazlenut crumble,
citrus marmalade (2,5,6)

Double Chocolate Brownie
vanilla ice cream
salted caramel (2,5)

Coconut Tapioca Pearls
pineapple, passionfruit,
coconut shortbread (v)

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

€50 per person Unlimited filtered still & sparkling water
10% will be added to your bill. Service charge goes directly to our team.