

# FATHER'S DAY LUNCH MENU

€65

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

**Old Fashioned**  
bourbon, thyme bitters,  
orange peel  
€12.50

**Dingle Gin & Tonic**  
garden thyme, lime  
€12.50

**Whiskey Sour**  
whiskey, lemon juice,  
thyme bitters  
€12.50

**Dingle Gin & Elderflower Tonic**  
rosemary, orange  
€12.50

## START

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

**Whipped Goat's Cheese**  
garden pea, broad beans, asparagus salad, candied walnuts, walnut dressing, crostini (1,2,3,4,5,6,12)

**Country Duck Terrine**  
pistachio, green peppercorn, celeriac remoulade, piccalilli, toasted sourdough (1,2,3,4,5,6,11)

**Smoked Cod Croquette**  
chorizo aioli, pickled cucumber, garden leaves (1,2,3,4,5,8,11)

## MAINS

**Slow Cooked Lamb Shank**  
garden vegetables, chive & scallion mash,  
red wine jus (1,2,11)

**Irish Free Range Feighcullen Chicken Breast**  
parma ham, baby potato, confit & grilled courgette,  
baby turnip, baby carrot, mustard & tarragon sauce (1,2,3,4,5,11)

**Pan-fried Seabass**  
confit leek, asparagus, pomme purée,  
fresh clams, clam emulsion (2,4,7,8,11,13)

**Homemade Chickpea & Quinoa Falafel**  
curried cauliflower purée, garden coriander dressing  
pomegranate, garden vegetables (6,10,11) (V)  
add prawns or chicken €5.00

## SIDES

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

**Squash & Garden Greens**  
feta (6) (GF)

**Baby New Potatoes**  
rosemary & garlic  
€7.50 (2)

**Hand Cut Chips**  
garlic aioli  
€6.50

## DESSERT

**Classic Crème Brûlée**  
shortbread (1,2,5)  
(GF without shortbread)

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

**Poached Garden Rhubarb**  
irish strawberries, apple compote,  
vanilla custard, puff pastry (1) (V)

**Chilled Rice Pudding Mousse**  
salted butterscotch,  
nutty nougatine (2,5,6)

## 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, 14. Soy Beans

A discretionary 10% service charge applies to parties of 9 or above.  
Service charge goes directly to our front of house and kitchen teams.