

Please note this is a sample menu and subject to change with the availability of seasonal produce.

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

French Onion Soup
guinness brown bread, salted butter
(v)/2

Bread & Dips
sundried tomato pesto, garden pesto, hummus
(1,2,6)

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

MAINS

Burtown Burger
8oz 100% Irish Beef, coolattin cheddar, garden pesto,
caramelised red onion, herb aioli, hand cut chips, sourdough bun
(1,2,6,10,11)

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)
add prawns, chicken, beef €4.00

DESSERT

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

Orange & Rosemary Pannacotta (GF)
florentine biscuit
(2,6,9)

Chocolate Brownie (GF)
vanilla ice cream
(2,5)

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

€39 Unlimited filtered still and sparkling water - Tea & coffee inc.
10% will be added to your bill. Service charge goes directly to our team.