
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

Seafood Pil Pil
prawns, mussels, clams, squid, cherry tomato
garlic, chilli, garden herbs, spanish ciabatta
(1,2,7,8,13)

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

MAINS

10oz Irish Ribeye Steak
mushrooms & onions sautéed in garden herbs,
garden greens, peppercorn sauce, handcut chips
(2)

Pan Seared Atlantic Cod
mediterranean salsa, roast garden produce,
choice of side plate
(7,8,13)

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)

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

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

€65 includes entrance to our heritage gardens.
Unlimited filtered still and sparkling water - Tea & coffee inc.
10% will be added to your bill. Service charge goes directly to our team.