

## GROUP LUNCH MENU

€45 per person

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  
€12.00

**Aperol Spritz**  
aperol, orange, soda  
€12.00

**Limoncello Spritz**  
limoncello, thyme, soda  
€12.00

**Passionfruit Spritz**  
aperol, passionfruit, soda  
€12.00

### 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 mussels & fennel, shrimp beignet,  
bouillabaisse sauce, pomme purée (2,4,5,7,8,11,13)

**Irish Free Range Feighcullen Chicken Supreme**  
potimarron gnocchi, baby carrots, sautéed black kale,  
baby potatoes, aged parmesan & cream sauce (1,2,4,5,11)

**Potimarron Gnocchi**  
roast jerusalem artichoke, celeriac purée, carrot & coriander sauce (1,2,4,11)  
add prawns or chicken €4.00

### SIDES

**Garden Leaf Salad**  
extra virgin olive oil, aged balsamic  
€5.50 (11)

**Roast Autumn Vegetables**  
basil oil  
€5.50 (2)

**Squash & Kale**  
roast pine nuts & feta  
€5.50 (6)

**Rosemary Potatoes**  
rosemary & garlic  
€5.50 (2)

**Hand Cut Chips**  
garlic aioli  
€5.50 (5)

### DESSERT

**Earl Grey Panna Cotta**  
hazelnut crumble,  
pear coulis (2,5,6)

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

**Chocolate Brownie**  
vanilla ice cream  
salted caramel (1,2,5)

**Coconut Tapioca Pearls**  
pineapple, passionfruit,  
honeycomb (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

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

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