



GROUP DINNER MENU

€65 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

Charred Mackerel
potato salad, cucumber ketchup, sweet pepper coulis, horseradish cream (2,4,8,11)

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

Chicory, Cashel Blue, Smoked Duck & Poached Pear
candied walnut, grain mustard dressing (1,2,6,12)
(vegetarian without smoked duck)

MAINS

10oz Irish Hereford Prime Striploin Steak
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 €5.00

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

Crème Brûlée (GF)
shortbread (2,5)

Basque Cheesecake
brandy cherries (1,2,5)

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

Apple Tarte Fine
salted caramel (1,2)

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.