

# January Lunch Menu

Wednesday – Saturday 12:30 – 15:30



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 and pork on our menus.

We serve chilled filtered still and sparkling spring water, our filtering system removes nasty chemicals and metals.

Unlimited filtered still or sparkling water €1 per guest

## LUNCH COCKTAILS

<b>Espresso Martini</b> vodka, kahlua, espresso €12.00	<b>Aperol Spritz</b> aperol, orange €12.00	<b>Limoncello Spritz</b> lemon, thyme €12.00	<b>Gin &amp; Tonic</b> Irish Thyme & Citrus €12.00	<b>Gin &amp; Elderflower Tonic</b> Irish Rosemary & Citrus €12.00
<b>Cosmopolitan</b> vodka, cointreau, cranberry, lime €12.00	<b>Passionfruit Spritz</b> passionfruit, aperol €12.00	<b>Green Barn Spritz</b> elderflower, lemon €12.00	<b>Vodka, Lime &amp; Soda</b> fresh lime €12.00	<b>Elderflower Prosecco</b> elderflower, prosecco €11.00

## STARTERS & SMALL PLATES

**Walled Garden Soup**  
house guinness bread, herb butter  
€9.50 (1) (gf available) (vegan option available)

**Goat's Cheese Mousse**  
pickled beetroot, tomato chutney,  
candied walnuts, spicy leaves  
€13.00 (1,2,6,12)

**Salted Cod Chips**  
tarragon, chives, seasonal leaves, tartar sauce  
€13.00 (2,4,5,11)

**Chicory, Smoked Duck,  
Cashel Blue & Poached Pear**  
candied walnut, grain mustard dressing  
€14.50 (2,3,4,6,11)

**Prawn Pil Pil**  
garden herbs, garlic, sundried tomato,  
chilli, lemon, crusty sourdough  
€16.00 (1,2,7,12) (gf available)

**Ham Hock & Black Pudding Croquette**  
piccalilli garden vegetables, tarragon mayonnaise  
€13.00 (1,2,3,4,5,11)

## LARGE PLATES

**8oz Irish Hereford Prime Striploin Steak**  
garden greens, handcut chips, mushrooms, sautéed onions,  
brandy & peppercorn sauce  
€29.00 (2)

**Irish Free Range Feighcullen Chicken Supreme**  
potimarron gnocchi, baby carrots, sautéed black kale,  
baby potatoes, aged parmesan & cream sauce  
€26.00 (1,2,4,5,11)

**Pan-fried Catch of the Day**  
confit mussels & fennel, shrimp beignet,  
bouillabaisse sauce, pomme purée  
€27.00 (2,4,5,7,8,11,13)

**Potimarron Gnocchi**  
roast jerusalem artichoke, celeriac purée, carrot & coriander sauce  
€23.00 (1,2,4,11)  
add prawns or chicken €4.00

## SIDES

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

**Sautéed Garden Spinach**  
roast pine nuts & garlic  
€5.50 (2)

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

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

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

## DESSERT

**Organic Chocolate Brownie**  
vanilla ice cream, salted caramel  
€8.50 (2,5)

**Earl Grey Panna Cotta**  
hazlenut crumble, pear coulis  
€8.50 (2,5)

**Coconut Tapioca Pearls**  
pineapple, passionfruit, honeycomb  
€9.50 (V)

**Burtown Apple Tarte Fine**  
salted caramel  
€10.00 (1,2)

**Basque Cheesecake**  
brandy cherries  
€8.50 (2,5)

**Irish & French Cheese Board**  
Epoisse, Comté, Ballylisk, Cashel Blue,  
fig & apple chutney, homemade crackers  
€16.00 to share (1,2,6)

## LIQUEUR COFFEE

**Irish Coffee**  
jameson, espresso, cream  
€11.50

**French Coffee**  
hennessey, espresso, cream  
€11.50

**Calypso Coffee**  
kaluáha, espresso, cream  
€11.50

**Baileys Coffee**  
baileys, espresso, cream  
€11.50

**Coffee** We use Bewley's Coffee Reserve Blend No. 24 and Bewley's Organic Subriana Fairtrade, please specify your choice.

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €3.50 / Double Espresso €4.20 / Americano €3.90 / Latte €4.10 / Flat White €4.10 / Cappuccino €4.10 / Macchiato €3.80

Hot Chocolate €4.80 / Mocha €4.90 / Kid's Hot Chocolate €3.50 / Iced Caramel Latte €4.80 / Iced Vanilla Latte €4.80

**TEA** We use Bewley's Herbal Teas

Breakfast Tea €3.20 / Earl Grey €3.60 / Chamomile €3.60 / Peppermint €3.60 / Ginger & Lemongrass €3.60 / Green Sencha €3.60

## 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

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

**BURTOWN**  
House&Gardens