
Please note this is a sample menu and subject to change with the seasons.

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

Walled Garden Soup

guinness brown bread, salted butter

(v)/2

Bread & Dips

sundried tomato pesto, garden pesto, hummus

(1,2,6)

Prawn Pil Pil

prawns, 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 Hereford Rib-Eye Steak

brandy & pink peppercorn sauce, mushrooms & onions sautéed in garden herbs,
rosemary potatoes, sautéed garden greens

(2)

Fish of the Day

please ask your server

(7,8,13)

Mushroom Risotto

garryhinch mushrooms, walled garden herbs,
walled garden produce, parmigiano reggiano

(2,7) (vegan option available)

Free Range Chicken Breast

buffalo mozzarella, green garden pesto, chorizo butter,
garden greens, rosemary potatoes

(8,5,11)

DESSERT

Tiramisu

espresso, savoiardi biscuit,
whiskey liquor, cream cheese, cocoa

(1,2,5)

Orange Chocolate Mousse (GF)

florentine biscuit

(6,9)

Chocolate Brownie

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

€65 - Unlimited filtered still and sparkling water - Tea & coffee inc.
12.5 % will be added to your bill. Service charge goes directly to our team.