

# January Dinner Menu

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

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.

We serve chilled filtered still and sparkling spring water - Unlimited water €2 per guest

## Botanical Gin & Tonics — APERITIF — Spritz

We use Ballykeefe Gin from Co. Kilkenny & Poachers Tonics from Co. Wexford. We garnish with freshly cut herbs from our walled kitchen garden.

Choose from  
Irish Elderflower, Irish Thyme or Citrus Rosemary Tonic  
€10.50

We use SO Prosecco from Irish Italian winemaker Annamaria Andreucetti.

Aperol Spritz  
aperol, orange, soda  
€10.50

Passionfruit Spritz  
aperol, passionfruit, soda  
€10.50

## START

**French Onion Soup**  
gruyere crouton, rustic bread  
€8.00 (1,2)  
Vegan option on request

**Chicken Liver Pâté**  
fig & apple chutney, garden pickles,  
sourdough toast  
€11.00 (1,2,11)

**Bread & Dips**  
sundried tomato pesto, green garden pesto, hummus  
€7.00 (1,2,6)

**Prawn Pil Pil**  
prawns, cherry tomato, garlic, chilli,  
garden herbs, spanish ciabatta  
€13.00 (1,2,7,8,13)

## MAINS

**Fish of the Day**  
Please ask your server  
€28.00 (7,8,13)

**10oz Irish Ribeye Steak**  
mushrooms & onions sautéed in garden herbs,  
garden greens, peppercorn sauce, handcut chips  
€34.00 (2)

**Mushroom Risotto**  
garryhinch mushrooms, walled garden herbs,  
walled garden produce, parmigiano reggiano  
€22.50 (2,7) (vegan option available)  
add prawns, chicken, beef strips €5.00

**Cozze Al Vino Bianco**  
fresh egg tagliatelle, organic mussels,  
white wine, garlic, chilli, shallots, garden herbs  
€24.00 (1,2,5,7)

## SIDE PLATES

**Roast Garden Vegetables**  
extra virgin olive oil  
€4.95 (2)

**Herb Mash**  
garden herbs, potatoes  
€4.95 (2)

**Rosemary Potatoes**  
extra virgin olive oil, garden rosemary  
€4.95

**Hand Cut Chips**  
garlic aioli  
€4.95

## 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