

January Lunch 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
€14.00 (1,2,7,8,13)

MAINS

Free Range Chicken Breast
buffalo mozzarella, green garden pesto, chorizo butter,
garden greens, rosemary potatoes
€24.00 (8,5,11)

Burtown Burger
8oz 100% Irish Beef, coolattin cheddar, garden pesto,
caramelised red onion, herb aioli, hand cut chips, sourdough bun
€22.50 (1,2,6,10,11)

Mushroom Risotto
garryhinch mushrooms, walled garden herbs,
walled garden produce, parmiggiano reggiano
€19.50 (2,7) (vegan option available)
add prawns, chicken, beef strips €4.00

Cozze Al Vino Bianco
fresh egg tagliatelle, organic mussels,
white wine, garlic, chilli, shallots, garden herbs
€22.00 (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