



GROUP LUNCH MENU

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
€12.50

Aperol Spritz
aperol, orange, soda
€12.50

Limoncello Spritz
limoncello, thyme, soda
€12.50

Passionfruit Spritz
aperol, passionfruit, soda
€12.50

START

Walled Garden Soup
house guinness bread (1)
Vegan /G.F. on request

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

Smoked Cod Croquette
chorizo aioli, pickled cucumber, wild garlic flower, garden leaves (1,2,3,4,5,8,11)

Goat's Cheese Mousse
pickled beetroot, candied walnuts, spicy leaves (1,2,6,12)

MAINS

8oz Irish Hereford Prime Striploin Steak (€5 supplement)
garden greens, handcut chips, mushrooms, sautéed onions,
brandy & peppercorn sauce (2)

Pan-fried Catch of the Day
confit fennel, shrimp beignet,
prawn bisque, pomme purée (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
walled garden vegetables, wild garlic gnocchi,
rosemary & lemon sauce, baby potatoes (1,2,4,5,11)

Potato Rösti
aubergine caviar, walled garden vegetables,
sweet pepper coulis, rocket pesto (6,10,11) (V)
add prawns or chicken €5.00

SIDES

Garden Leaf Salad
extra virgin olive oil, aged balsamic,
garden pickles
€8.50 (11)

Squash & Kale
roast pine nuts & feta
€7.50 (6)

Rosemary Potatoes
rosemary & garlic
€7.50 (2)

Hand Cut Chips
garlic aioli
€6.50 (5)

DESSERT

Classic Crème Brûlée
meringue (2,5)

Double Chocolate Brownie
vanilla ice cream
salted caramel (2,5)

Almond Shortbread
garden berries, vanilla custard,
garden strawberry syrup (6) (V) (GF)

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

€50 per person Unlimited filtered still & sparkling water
10% will be added to your bill. Service charge goes directly to our team.

Our menus are subject to change with the availability of seasonal produce.