



GROUP DINNER 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

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

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

Paté en Croute
chicken, duck, guineafowl, pistachio, celeriac remoulade, apple, garden pickle (1,2,3,4,6)

MAINS

10oz Irish Hereford Prime Striploin Steak
garden greens, handcut chips, mushrooms, sautéed onions,
brandy & peppercorn sauce (2)

Pan-fried Turbot
confit mussels & fennel, shrimp beignet,
bouillabaisse sauce, pomme purée (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
sweetcorn fritters, baby carrots, malfati gnocchi, salsify,
baby potatoes, smoked bacon & cream sauce (1,2,4,5,11)

Coconut Red Lentils
grilled garden vegetables: baby leek, confit carrot, parsnip & salsify, curry & lemon dressing (v) (4,6)
add prawns or chicken €5.00

SIDES

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

Sautéed Garden Spinach
wild garlic & roast pine nuts
€7.50 (2)

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

Rosemary Potatoes
rosemary & garlic
€7.50 (2)

Hand Cut Chips
garlic aioli
€5.90 (5)

DESSERT

Chocolate Fondant
vanilla ice cream,
dulce de leche (2,5)

Rum Baba
pineapple carpaccio, mascarpone chantilly,
passionfruit coulis (2,5)

Classic Crème Brûlée
coconut shortbread (2,5)

Poached Garden Rhubarb
polenta slice, custard cream,
strawberry coulis (6) (V)

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 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.