

# LUNCH

## Saturday & Sunday Dining

Seasonal 3 Course Set Menu €55

*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.*



### STARTERS

#### Walled Garden Soup

house Guinness bread<sup>(1,2)</sup> Vegan /G.F. on request

#### Rabbit Terrine

piccalilli garden vegetables, sourdough toast (1,3,4,11)

#### Garden Green Salad

asparagus, peas, radish, Parmesan, cured ham, citrus dressing (2,4,11)

#### Long-Stem Broccoli Tempura

sun dried tomato hummus, pickled vegetables (1,4,14)

### MAINS

#### Chickpea & Quinoa Falafel

cauliflower puree, garden vegetables, pomegranate (4,6) (V)

#### Pan-fried Catch of the Day

white asparagus, garden greens, pommes purée, miso beurre blanc (2,4,5,7,8,11,13)

#### Irish Free Range Feighcullen Chicken Supreme

carrot, chard royale, Parmesan & parsley sauce (2,3,4,11)

#### Burtown Burger

8oz 100% Irish Beef & Wagyu Beef, Dublin Cheddar, Chef's Burger Sauce, garden slaw, pickled beetroot, garden leaves, hand cut chips, garlic aioli (1,2,3,5,10,11) (GF available)

#### 8oz Irish Hereford Striploin Steak

Garryhinch mushrooms sautéed in garden herbs, sautéed onions, garden greens, brandy & peppercorn sauce, hand cut chips<sup>(2,4,11)</sup> €7 supplement

### SIDE PLATES

#### Garden Leaf Salad

extra virgin olive oil, aged balsamic, pickled garden vegetables  
€8.50 (11) (GF)

#### Rosemary Potatoes

rosemary & garlic  
€7.50 (2) (GF)

#### Squash & Garden Greens

feta  
€7.50 (6) (GF)

#### Hand Cut Chips

garlic aioli  
€6.50 (5) (GF)

### DESERTS

#### Classic Crème Brûlée

shortbread (2,5)

#### Chocolate Sabayon Mousse

orange tuile, vanilla creme anglaise  
(1,2,5,6)

#### Sticky Date Toffee Pudding

vanilla ice cream (1,2,5)

#### Double Chocolate Brownie

vanilla ice cream,  
salted caramel (2,5)(GF)

#### Vegan Vanilla Custard

garden rhubarb, raisin short bread  
(1,11,14) (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, 14. Soya

A discretionary 10% service charge applies to parties of 9 or above.

