

## 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,  
bouillabaisse sauce, pomme purée (2,4,5,7,8,11,13)

**Irish Free Range Feighcullen Chicken Supreme**  
sweetcorn fritters, baby carrots, royale of chard,  
baby potatoes, smoked bacon & cream sauce (1,2,4,5,11)

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

### SIDES

**Garden Leaf Salad**  
extra virgin olive oil, aged balsamic,  
garden pickles  
€8.50 (1)

**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**  
coconut shortbread (2,5)

**Double Chocolate Brownie**  
vanilla ice cream  
salted caramel (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

€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.**