



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.

We only use wild seafood, free range chicken and Irish beef on our menus.

We serve chilled filtered still and sparkling spring water, our filtering system removes nasty chemicals and metals.
Unlimited filtered still or sparkling water €1 per guest

APÉRITIF

Old Fashioned
bourbon, bitters, orange
€12.50

Vodka, Lime & Soda
fresh lime
€12.00

Gin & Tonic
Irish Thyme & Citrus
€12.00

Cosmopolitan
vodka, cointreau, cranberry, lime
€12.50

Elderflower Prosecco
elderflower, frizzante
€11.50

Gin & Elderflower Tonic
Irish Rosemary & Citrus
€12.00

STARTERS

Paté en Croute
chicken, duck, guinea fowl, pistachio,
celeriac remoulade, apple, garden pickle
€15.00 (1,2,3,4,6)

Walled Garden Soup
house guinness bread
€9.50 (1)
Vegan /G.F. on request

Goat's Cheese Mousse
pickled garden vegetables, candied walnuts, spicy leaves
€13.50 (1,2,6,12)

Smoked Cod Croquette
chorizo aioli, pickled cucumber, wild garlic flower, garden leaves
€14.50 (1,2,3,4,5,8,11)

White Asparagus & Parma Ham
parmesan cream, wild garlic mayo, toasted seeds
€13.50 (2,3,4,11)

MAINS

10oz Irish Hereford Striploin Steak
garryhinch mushrooms sautéed in garden herbs,
onion rings, garden greens, peppercorn sauce, handcut chips
€36.00 (1, 2)

Honey Glazed Duck Breast
confit carrot, celeriac purée,
pommes anna, ginger & honey sauce
€36.00 (1,4)

Pan-fried Turbot
confit fennel, shrimp beignet,
bouillabaisse sauce, potato croquette
€34.00 (1,2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
sweetcorn fritters, baby carrots, malfati gnocchi,
baby potatoes, smoked bacon & cream sauce
€28.00 (1,2,4,5,11)

Coconut Red Lentils
grilled garden vegetables:
baby leek, confit carrot, parsnip & Jerusalem artichoke,
curry & lemon dressing
€24.00 (4,6) (V)
add prawns or chicken €5.00

SIDE PLATES

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

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

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

Hand Cut Chips
roast garlic aioli
€5.90 (5)

Rosemary Potatoes
rosemary & garlic
€7.50 (2)

DESSERT

Chocolate Fondant
vanilla ice cream,
dulce de leche
€10.50 (2,5)

Rum Baba
pineapple carpaccio,
mascarpone chantilly,
passionfruit coulis
€10.50 (2,5)

Classic Crème Brûlée
coconut shortbread
€9.50 (2,5)

Poached Garden Rhubarb
polenta slice, custard cream,
strawberry coulis
€9.50 (6) (V)

Irish & French Cheese Board
Pont L'Eveque, Comté, Ballylisk, Cashel Blue,
quince jelly, walnuts, celery,
homemade crackers
€16.00 to share (1,2,6)

LIQUEUR COFFEE

Irish Coffee
jameson, espresso, cream
€11.50

French Coffee
hennessy, espresso, cream
€12.50

Calypso Coffee
kcaluaha, espresso, cream
€11.50

Baileys Coffee
baileys, espresso, cream
€11.50

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

A discretionary 10% service charge applies to parties of 9 or above. Service charge goes directly to our front of house and kitchen teams.

Our menus change with the availability of seasonal produce.