



Dinner Menu

Please note this is a sample menu and subject to change with the availability of seasonal produce.

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

Botanical Gin & Tonics — APERITIF — Spritz

We use Poachers Tonics from Co. Wexford.
We garnish with freshly cut herbs from our walled kitchen garden.

Choose from
Irish Elderflower, Irish Thyme or Citrus Rosemary Tonic
€12.00

We use SO Prosecco from Irish Italian winemaker Annamaria Andreucetti.

Aperol	Passionfruit	Limoncello
aperol, orange, soda	aperol, passionfruit, soda	limoncello, soda, thyme
€11.50	€11.50	€11.50

START

Antipasti
Iberian Proscuitto, Salami & Chorizo,
Boyne Valley Bán, Cashel Blue, Buffalo Mozzarella,
Garden Greens & Pestos, Kalamata Olives, Crostini
€28.00 for two people sharing (1,2,6)

Wild Garlic & Nettle Soup
sourdough toast
€8.50 (1)
Vegan option on request

Bread & Dips
sundried tomato pesto, green garden pesto, hummus
€8.00 (1,2,6)

Chicken Caesar Salad
grilled free range chicken breast, garden little gem,
sourdough croutons, crispy bacon, toasted cashews
parmigiano reggiano, garden radish
€12.00 (1,2,5,6)

Springtime Bruschetta
grilled aubergine, roast peppers, mozzarella
wild rocket, balsamic cream
€11.00 (1,2,6)

Mussels Pil Pil
white wine, sundried tomato, garlic,
chilli, garden herbs, spanish ciabatta
€14.00 / €28.00 Main (1,2,7,8,13)

MAINS

Chicken Caesar Salad
grilled free range chicken breast, garden little gem,
sourdough croutons, crispy bacon, toasted cashews
parmigiano reggiano, garden radish
€24.00 (1,2,5,6)

Mushroom Risotto
garryhinch mushrooms, walled garden herbs,
walled garden produce, parmiggiano reggiano
€22.50 (2,7) (vegan option available)
add prawns, chicken, beef €4.00

10oz Irish Ribeye Steak
mushrooms & onions sautéed in garden herbs,
garden greens, peppercorn sauce, handcut chips
€34.00 (2)

Pan Seared Cod
seasonal salsa, confit lemon,
roast garden vegetables
with your choice of side plate
€28.00 (2,7,8,13)

SIDE PLATES

Garden Leaf Salad
extra virgin olive oil, aged balsamic
€5.50 (2)

Roast Garden Vegetables
extra virgin olive oil
€5.50 (2)

Herb Mash
garden herbs
€5.50 (2)

Rosemary Potatoes
extra virgin olive oil, garden rosemary
€5.50

Hand Cut Chips
garlic aioli
€5.50

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.