

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

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

## APERITIF

<b>Elderflower Prosecco</b> prosecco, elderflower €11.50	<b>Aperol Spritz</b> prosecco, aperol, orange €12.50	<b>Limoncello Spritz</b> prosecco, lemon, garden thyme €12.50	<b>Gin &amp; Tonic</b> garden thyme, lemon €12.00	<b>Gin &amp; Elderflower Tonic</b> garden rosemary, orange €12.00
<b>Cosmopolitan</b> vodka, cointreau, cranberry, lime €12.50	<b>Passionfruit Spritz</b> prosecco, passionfruit, aperol €12.50	<b>Green Barn Spritz</b> prosecco, elderflower, lemon €12.50	<b>Old Fashioned</b> bourbon, bitters, orange €11.50	<b>Raspberry Bellini</b> raspberry purée, prosecco €11.50

## START

<b>Walled Garden Soup</b> house guinness bread, salted butter €9.50 (1) (gf available) (vegan option available)	<b>Goat's Cheese Mousse</b> pickled beetroot, candied walnuts, spicy leaves €13.00 (1,2,6,12)	<b>White Asparagus &amp; Parma Ham</b> comte cream, wild garlic mayo, toasted seeds €13.50 (2,3,4,11)
<b>Paté en Croute</b> chicken, duck, guineafowl, pistachio, celeriac remoulade, apple, garden pickle €13.00 (1,2,3,4,6)	<b>Smoked Cod Croquette</b> chorizo aioli, pickled cucumber, wild garlic flower, garden leaves €13.00 (1,2,3,4,5,8,11)	<b>Prawn Pil Pil</b> garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough €16.00 (1,2,7,12) (gf available)

## MIDDLE

<b>Burtown Burger</b> 8oz 100% Irish Beef, smoked cheddar, red pesto, garden leaves, pickled red onion and beetroot, garlic aioli, hand cut chips €24.50 (1,2,3,5,6,10,11)	<b>Irish Free Range Feighcullen Chicken Supreme</b> baby carrots, royale of chard, salsify, sweetcorn fritters, smoked bacon & cream sauce, baby potatoes €26.00 (1,2,4,5,11)	
<b>8oz Irish Hereford Prime Striploin Steak</b> garden greens, handcut chips, mushrooms, sautéed onions, brandy & peppercorn sauce €29.00 (2)	<b>Coconut Red Lentils</b> grilled garden vegetables: baby leek, confit carrot, parsnip & salsify, curry & lemon dressing €24.00 (4,6) (V) add prawns or chicken €5.00	<b>Pan-fried Catch of the Day</b> confit fennel, shrimp beignet, bouillabaisse sauce, pomme purée €27.00 (2,4,5,7,8,11,13)

## EXTRAS

<b>Garden Leaf Salad</b> extra virgin olive oil, aged balsamic, pickled garden vegetables €8.50 (11)	<b>Sautéed Garden Spinach</b> wild garlic & roast pine nuts €7.50 (2)	<b>Squash &amp; Kale</b> roast pine nuts & feta €7.50 (6)	<b>Hand Cut Chips</b> garlic aioli €6.50 (5)	<b>Rosemary Potatoes</b> rosemary & garlic €7.50 (2)
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## END

<b>Double Chocolate Brownie</b> vanilla ice cream, salted caramel €9.50 (2,5)	<b>Classic Crème Brûlée</b> coconut shortbread €9.50 (2,5)	<b>Irish &amp; French Cheese Board</b> Epoisse, Comté, Ballylisk, Cashel Blue, quince jelly, crackers €16.00 to share (1,2,6)			
<b>Rum Baba</b> pineapple carpaccio, mascarpone chantilly, passionfruit coulis €10.00 (1,2,11)	<b>Poached Garden Rhubarb</b> polenta slice, custard cream, strawberry coulis €9.50 (6) (V)	<b>Irish Coffee</b> €11.50	<b>French Coffee</b> €12.50	<b>Calypso Coffee</b> €11.50	<b>Baileys Coffee</b> €11.50

**Coffee** We use Bewley's Coffee Reserve Blend No. 24 and Bewley's Organic Subriana Fairtrade, please specify your choice.

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €3.50 / Double Espresso €4.20 / Americano €3.90 / Latte €4.10 / Flat White €4.10 / Cappuccino €4.10 / Macchiato €3.80  
Hot Chocolate €4.80 / Mocha €4.90 / Kid's Hot Chocolate €3.50 / Iced Caramel Latte €4.80 / Iced Vanilla Latte €4.80

**TEA** We use Bewley's Herbal Teas

Breakfast Tea €3.20 / Earl Grey €3.60 / Chamomile €3.60 / Peppermint €3.60 / Ginger & Lemongrass €3.60 / Green Sencha €3.60

## 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.**

**BURTOWN**  
House&Gardens