

SUNDAY LUNCH MENU

2 course €41 / 3 course €50

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

Elderflower Prosecco
frizzante, elderflower purée
€11.50

Aperol Spritz
aperol, orange, soda
€12.50

Passionfruit Spritz
aperol, passionfruit, soda
€12.50

Green Barn Spritz
elderflower, lemon, soda
€12.50

Gin & Tonic
lemon, garden rosemary
€12.00

START

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

Goat's Cheese Mousse
pickled beetroot, candied walnuts, spicy leaves (1,2,6,12)

Prawn Pil Pil
garlic, chilli, sourdough (1,2,7)

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

MAINS

8oz Irish Hereford Prime Striploin Steak (€5 supplement)
garden greens, handcut chips, mushrooms, sautéed onions,
brandy & peppercorn sauce (2)

Pan-fried Hake
confit fennel, shrimp beignet,
bouillabaisse sauce, pomme purée (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
baby carrots, malfati gnocchi, sweetcorn fritters,
smoked bacon & cream sauce, baby potatoes (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 €4.00

SIDES

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

Spinach & Wild Garlic
pinenuts
€7.50 (2)

Baby New Potatoes
rosemary & garlic
€7.50 (2)

Hand Cut Chips
garlic aioli
€5.90

DESSERT

Classic Crème Brûlée
coconut shortbread (2,5)

Double Chocolate Brownie
salted caramel, vanilla ice cream (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

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.