LUNCH

Midweek Group Menu

Seasonal 3 Course Set Menu €55

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.

STARTERS

Walled Garden Soup
house Guinness bread (1,2) Vegan /G.F. on request

Chicken Caesar Salad
pickled garden vegetables, croutons, parmesan (1,3,4,11)

Long-Stem Broccoli Tempura
sun dried tomato hummus, pickled vegetables(1,4,11)

MAINS

Pan-Fried Catch of the day
pommes purée, white asparagus, garden greens, miso beurre blanc (2,4,8,11,13)

Risotto Primavera
pea, asparagus, parmesan shavings, cauliflower mushroom
add prawns €7.50 (2,4,11) (V)(vegan adaptable)

8oz Irish Hereford Striploin Steak
garryhinch mushrooms sautéed in garden herbs sauted onions, garden greens, brandy & peppercorn sauce, handcut chips (2,4,11) €7 Supplement

SIDE PLATES

Garden Leaf Salad
extra virgin olive oil, aged balsamic, pickled garden vegetables
€8.50 *(11) (GF)*

Squash & Garden Greens
feta
€7.50 *(6) (GF)*

Rosemary Potatoes
rosemary & garlic
€7.50 *(2) (GF)*

Hand Cut Chips
garlic aioli
€6.50 *(5) (GF)*

DESERTS

Classic Crème Brûlée
shortbread (2,5)

Double Chocolate Brownie
vanilla ice cream, salted caramel (2,5)(GF)

Vegan Vanilla Custard
garden rhubard, raisin short bread (1,11,14) (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, 14. Soya

A discretionary 10% service charge applies to parties of 9 or above.