

LUNCH

Midweek Dining

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

€9.50 (1,2) *Vegan / G.F. on request*

Chicken Caesar Salad

bacon, pickled garden vegetables, croutons, parmesan

€16.00 (1,3,4,11)

Octopus Carpaccio

strawberry & dill vinegarette, pickled fruit salad

€13.50 (3,4,11,13)

Long-Stem Broccoli Tempura

smoked aubergine, pickled vegetables

€12.00 (1,4,14)

Autumn Salad

garden leaves, pears, walnuts, prosciutto ham, blue cheese, walnut dressing

€12.50 (4,6,11)

Tomato Burrata

garden heirloom tomatoes, balsamic dressing, pinenut burrata

€12.50 (2,4,6,11)

MAINS

Catch of the day

grilled green tomato, garden vegetables, red lentil & rice galette, curried bisque

€27.00 (2,4,7,8,11)

Garden Courgette

caponata, polenta chips, parmesan, red pesto

€24.00 (2,6) (V)

Burtown Burger

8oz 100% Irish Beef & Wagyu Beef, Dublin Cheddar, Chef's Burger Sauce, garden slaw, pickled beetroot, garden leaves, hand cut chips, garlic aioli

€24.00 (1,2,3,5,6,10,11) (GF available)

Irish Free Range Feighcullen Chicken Supreme

roast chicken, creamy tart, butternut puree, organic mushroom, morteau sausage, potato

€26.00 (1,2,4,11)

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

€7.00 (5) (GF)

DESSERTS

Classic Crème Brûlée

shortbread (1,2,5)

(GF available)

€9.50

Garden Strawberry Profiteroles

vanilla ice cream

(1,2,5,6)

€9.50

Double Chocolate Brownie

vanilla ice cream, salted caramel (2,5)

€9.50 (GF)

Vegan Vanilla Custard

garden rhubarb, raisin short bread

(1,11,14) (V)

€9.50



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, 14. Soya

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