



GROUP DINNER 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.

APERITIVO

Green Barn Spritz
elderflower, lemon, soda
€12.50

Aperol Spritz
aperol, orange, soda
€12.50

Limoncello Spritz
limoncello, thyme, soda
€12.50

Passionfruit Spritz
aperol, passionfruit, soda
€12.50

START

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

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

Buratta & Garden Tomato
crispy prosciutto, cherry tomato,
croutons, tomato gazpacho (1,2,11)

Slow-cooked Organic Salmon
avocado wasabi, orange pickled cucumber,
capers, wild garlic mayo, orange citrus dressing (2,3,4,5,8,11)

MAINS

10oz Irish Hereford Prime Striploin Steak (€5 supplement)
garden greens, handcut chips, mushrooms, sautéed onions,
brandy & peppercorn sauce (2)

Pan-fried Catch of the Day
confit tomato, fennel salad, shrimp beignet,
prawn bisque, pomme purée (1,2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
walled garden vegetables, wild garlic gnocchi,
port sauce, baby potatoes (1,2,4,5,11)

Potato Rösti
aubergine caviar, walled garden vegetables,
sweet pepper coulis, rocket pesto (6,10,11) (V)
add prawns or chicken €5.00

SIDES

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

Sautéed Garden Spinach
roast pine nuts
€7.50 (2)

Red Chard & Kale
roast pine nuts & feta
€7.50 (6)

Rosemary Potatoes
rosemary & garlic
€7.50 (2)

Hand Cut Chips
garlic aioli
€5.90 (5)

DESSERT

Chocolate Fondant
vanilla ice cream,
dulce de leche (2,5)

Brioche Perdue
creme anglaise,
poached pear (1,2,5,11)

Classic Crème Brûlée
meringue (2,5)

Apple & Rhubarb Crumble
vanilla custard (1,6) (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

€70

10% will be added to your bill. Service charge goes directly to our team.

Menu is subject to change with the availability of seasonal produce.