

— SUNDAY —
LUNCH MENU

2 course €34 / 3 course €40

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 —

Glass of Prosecco frizzante €10.00	Aperol Spritz aperol, orange, soda €11.50	Passionfruit Spritz aperol, passionfruit, soda €11.50	Gin & Tonic lemon, garden thyme €12.00	Vodka, Lime, Soda freshly squeezed lime juice €12.00
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— START —

Walled Garden Soup

house guinness bread (1)

Vegan /G.F. on request

Goat's Cheese Mousse

pickled beetroot, tomato chutney, candied walnuts, spicy leaves (1,2,6,12)

Ham Hock & Jame Russell Black Pudding Croquette

piccalilli garden vegetables, tarragon mayonnaise (1,2,3,4,5,11)

Prawn Pil Pil

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

— MAINS —

Slow Roast Irish Hereford Beef Prime Rib

roast rosemary potato, selection of garden vegetables,
yorkshire pudding, red wine jus (2) (€5 supplement)

Grilled Catch of the Day

fresh mussels, broccoli, seafood emulsion, mash potato (2,7,8,13)

Chargrilled Free Range Feighcullen Chicken Breast

olive oil, lemon & garden herbs marinade, red kale, tarragon sauce,
garden vegetables, baby potato (2,7,8)

Parsnip Fritters

roast jerusalem artichoke, baby carrot, beetroot pesto,
carrot & coriander sauce (1,2,4,5,11)
add prawns or chicken €4.00

— SIDES —

Garden Leaf Salad extra virgin olive oil, aged balsamic €4.95 (11)	Roast Autumn Vegetables basil oil €4.95 (2)	Baby New Potatoes rosemary & garlic €4.95 (2)	Hand Cut Chips garlic aioli €4.95
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— DESSERT —

Crème Brûlée shortbread (1,2,5)	Burtown Apple Crumble creme anglaise (1,2,5)	Basque Cheese Cake brandy cherries (2,5)	Coconut Tapioca Pearls pineapple, passionfruit, honeycomb (v)
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— 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

Filtered Still & Sparkling Water inc.

A discretionary 10% service charge applies to parties of 9 or above.
Service charge goes directly to our front of house and kitchen teams.
