

*The*  
**STABLE  
YARD**

## Midweek Inhouse Menu Winter Special Offer

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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.

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### STARTERS

#### Walled Kitchen Garden Soup

sourdough toast

Vegan option available

#### Fresh Bread & Dips

garden pesto, sundried tomato pesto, hummus

### MAINS

#### Free Range Chicken & Tarragon Pie

A beautifully rich creamy pie made with chicken breast, mushroom and lots of fresh tarragon, all cooked in a creamy sauce and topped with golden brown pastry

#### Beef Bourguignon Pie

The delicious combination of succulent braised beef, mushroom and rich red wine sauce makes this dish extra special. Traditional French beef bourguignon pie is the perfect comfort food

#### Free Range Chicken Chasseur Pie

A French classic that never seems to go out of style, mushrooms and chicken in a tomato and white-wine sauce topped with golden brown pastry

#### Vegan Puy Lentil Pie

A rich warming lentil pie with tomatoes, carrots, dates and ginger topped with mashed cauliflower

#### Antipasti Box

Iberian prosciutto, salami & chorizo, boyne valley bân, cashel blue, mozzarella, garden greens & pestos, olives, crostini & sourdough

### DESSERT

#### Chocolate Brownie (GF)

(2.5)

#### Basque Cheesecake (GF)

(2.5)

### COMPLIMENTARY WINE

#### Emiliana Eco, Chile

Cabernet Sauvignon - Organic

#### Emiliana Eco, Chile

Chardonnay - Organic