

New Year's Eve All Day BRUNCH 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. We only use wild seafood, free range chicken and Irish beef and pork on our menus.

COCKTAILS

Elderflower Prosecco
frizzante, elderflower cordial
€11.50

Espresso Martini
vodka, kahlua, espresso
€12.50

Mimosa
prosecco, orange juice
€11.50

Gin & Elderflower Tonic
garden rosemary, orange
€12.00

Aperol Spritz
aperol, soda, orange
€12.50

Old Fashioned
bourbon, bitters, orange
€12.50

Passionfruit Spritz
passionfruit, aperol, soda
€12.50

Cosmopolitan
vodka, cointreau,
cranberry, lime
€12.50

Limoncello Spritz
lemon, soda, thyme
€12.50

Raspberry Bellini
raspberry purée,
prosecco
€11.50

Available from 09:00 - 3:30

The Barn

Nolan's sausages, streaky bacon, feta & garden herb potato cake, wilted greens, organic poached eggs, sourdough, hollandaise
€18.95 (1,2,3,5,11) (gf available)

Irish Smoked Salmon Toast

organic poached eggs, sautéed garden greens, hollandaise, sourdough
€18.00 (1,2,5,8) (gf available)

Homemade Buttermilk Pancakes

Berry compote, Killowen Farm natural live cultured yoghurt, candied hazelnuts
€15.50

Crispy bacon, maple syrup, candied pecans, poached pear
€15.50

Berry compote, soy yoghurt, candied hazelnuts (v)
€15.50

Kids pancakes available on request.

Add to any dish :

Bacon €3.50, Nolan's Sausages €4.00, 2 Poached Eggs €3.50, Garden Herb & Feta Potato Cake €4.50, Avocado €4.50, Selection of Toast €4.50

Avocado Bruschetta

organic poached eggs, roast garden beetroot, feta, spicy leaves, balsamic, garden herb oil
€17.95 (1,2,6) (vegan option available)

Poached Free Range Eggs

wilted greens, garden herbs, sourdough, hollandaise
€13.50 (1,2,5) (gf available)

Jo's Nutty Granola

homemade granola served with killowen farm natural live cultured yoghurt, candied coconut & berry compote
€14.00 (1,2,6,10)

Wild Mushrooms

garryhinch mushrooms, thyme, wilted greens, organic poached eggs, sourdough, hollandaise
€17.95 (1,2,5,11) (gf available)

Available from 12:00 - 3:30

8oz Irish Hereford Prime Striploin Steak

garden greens, handcut chips, mushrooms, sautéed onions, brandy & peppercorn sauce
€29.00 (2) (GF)

Breaded Cod of the Day

minted peas, handcut chips, tartar sauce, lemon
€24.00 (1,2,5,8,11) (GF)

Homemade Chickpea Falafel

curried cauliflower purée, coriander dressing, garden vegetables
€24.00 (6,10,11) (V)
add prawns or chicken €5.00

Prawn Pil Pil

garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough
€16.00 (1,7,12) (GF available)

French Onion Soup

gruyère croustion, crusty sourdough
€13.50

SIDES

Garden Leaf Salad
pickled garden vegetables, dressing
€8.50 (11) (GF)

Squash & Garden Greens
roast pine nuts & feta
€7.50 (6) (GF)

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

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

Sautéed Garden Spinach
roast pine nuts
€7.50 (2) (GF)

DESSERT

Classic Crème Brûlée
shortbread
€9.50 (2,5) (GF)

Double Chocolate Brownie
vanilla ice cream, salted caramel
€9.50 (2,5) (GF)

Irish & French Cheese Board

Pont-l'Évêque, Comté, Ballylisk, Cashel Blue, quince jelly, crackers
€16.00 to share (1,2,6)

Christmas Pudding
brandy cream
€9.50 (2,5)

Pear Tarte Fine
vanilla custard, chocolate sauce
€9.50 (1,6) (V)

Calypso Coffee
€11.50

Irish Coffee
€11.50

Baileys Coffee
€11.50

French Coffee
€12.50

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €3.50 / Double Espresso €4.20 / Americano €4.20 / Latte €4.60 / Flat White €4.60 / Cappuccino €4.60 / Macchiato €3.80

Hot Chocolate €4.80 / Mocha €4.90 / Kid's Hot Chocolate €3.50 / Iced Caramel Latte €4.80 / Iced Vanilla Latte €4.80

We use Bewley's Herbal Teas

Breakfast Tea €3.90 / Earl Grey €4.20 / Chamomile €4.20 / Peppermint €4.20 / Ginger & Lemongrass €4.20 / Green Sencha €4.20

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