



# GROUP DINNER MENU

€65 per person

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

**Seasonal Bellini**  
frizzante, thyme syrup  
€9.00

**Aperol Spritz**  
aperol, orange, soda  
€11.50

**Limoncello Spritz**  
limoncello, soda, thyme  
€11.50

**Passionfruit Spritz**  
aperol, passionfruit, soda  
€11.50

## GARDEN AMUSE BOUCHE

selected nightly by our head chef Sylvain

## START

### Walled Garden Soup

house guinness bread (1)

Vegan /G.F. on request

### Goat's Cheese and Garden Beetroot Salad

garden pickles, candied walnuts, spicy leaves (1,2,5,6,8)

### Ham Hock & Jane Russell's Black Pudding Croquette

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

### Beetroot marinated Organic Salmon

cucumber, pickled beetroot, lemon gel, cream cheese, blinis (2,4,5,7,8,11)

## MAINS

### 10oz Irish Hereford Prime Striploin Steak

garden greens, handcut chips,

bernaise or brandy & peppercorn (2)

### Grilled Catch of the Day

tiger prawns, prawn bisque, red chard, brocolli, mash potato (2,7,8)

### Chargrilled Free Range Feighcullen Chicken Breast

olive oil, lemon & garden herbs marinade, red kale, tarragon sauce,

garden vegetables, fondant potato (2,7,8)

### Roast Aubergine

red lentil falafel, green curry, coconut, pomegranate, garden herbs (1,2)

## SIDES

**Garden Leaf Salad**  
extra virgin olive oil, aged balsamic  
€5.50 (11)

**Roast Autumn Vegetables**  
basil oil  
€5.50 (2)

**Baby New Potatoes**  
rosemary & garlic  
€5.50 (2)

**Hand Cut Chips**  
garlic aioli  
€5.50

## DESSERT

**Crème Brûlée** (GF)  
shortbread (2,5)

**Burtown Apple Crumble**  
creme anglaise (1,3,7)

**Chocolate Fondant**  
traditional Italian style (1,2,5)

**Coconut Tapioca Pearls**  
pineapple, passionfruit, honeycomb (1,2,5)

## 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

Unlimited filtered still & sparkling water - Tea & coffee inc.

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

Please note this is a sample menu and subject to change with the availability of seasonal produce.