



## PADDY'S DAY LUNCH MENU

### START

**Walled Garden Soup**  
house guinness bread, salted butter  
€9.50 (l) (gf available) (vegan option available)

**Confit & Charred Fennel**  
crispy poached egg, mushroom pâté,  
pickled mushroom, caper vinaigrette  
€13.50 (1,2,3,5,6,11)

**Chicory, Burrata & Confit Duck**  
poached pear, pomegranate,  
grain mustard dressing  
€14.50 (2,3,4,6,11)

**Smoked Cod Croquette**  
chorizo aioli, pickled cucumber,  
wild garlic flower, garden leaves  
€13.00 (1,2,3,4,5,8,11)

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

### MAINS

**Burtown Burger**  
8oz 100% Irish Beef & Wagyu Beef, cheddar,  
garlic aioli, garden slaw, pickled beetroot,  
garden leaves, hand cut chips  
€24.50 (1,2,3,5,6,10,11) (GF available)

**Irish Free Range Feighcullen Chicken Breast**  
crispy pancetta, haricòt & toulouse sausage stew,  
baby potato, garden vegetables,  
mustard & tarragon sauce  
€26.00 (1,4,5,11)

**Homemade Chickpea & Quinoa Falafel**  
curried cauliflower purée, garden coriander dressing  
pomegranate, garden vegetables (6,10,11) (V)  
€24.00 (6,10,11) (V)  
add prawns or chicken €5.00

**Almond Breaded Cod**  
minted peas, handcut chips, tartar sauce, lemon  
€24.00 (1,2,5,6,8,11)

### SIDES

**Garden Leaf Salad**  
extra virgin olive oil,  
aged balsamic,  
pickled garden vegetables  
€8.50 (11) (GF)

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

### DESSERT

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

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

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

**Crêpes Suzette**  
vanilla ice cream, orange,  
Grand Marnier  
€9.50 (1,2,5,11)

**Calypso Coffee**  
€11.50

**Irish Coffee**  
€11.50

**Baileys Coffee**  
€11.50

**French Coffee**  
€12.50

**Coffee** We use Bewley's Coffee Reserve Blend No. 24 and Bewley's Organic Subriana Fairtrade, please specify your choice.

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

**TEA** We use Bewley's Herbal Teas

Breakfast Tea €3.90 / Earl Grey €3.90 / 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

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

**BURTOWN**  
House&Gardens