



St. Patrick's Value Menu

€25

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.

Pint of Guinness

to enjoy on arrival

START

Walled Garden Soup

rustic bread (v)/2

Chicken Liver Pâté

fig & apple chutney, garden pickles,
sourdough toast (1,2,11)

MAINS

Beef & Guinness Irish Stew

Nolan's of Kilcullen Beef,
walled garden herbs, seasonal vegetables

Mushroom Risotto

garryhinch mushrooms, walled garden herbs,
walled garden produce, parmiggiano reggiano (2)

(vegan option available)

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