

Dinner Group 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 on our menus.

- START -

Autumn Brushçetta

heirloom tomato, grilled aubergine, garden pesto, parmiggiano reggiano, sourdough toast (1,2,6,11)

Seafood Pil Pil prawns, mussels, clams, squid, cherry tomato garlic, chilli, garden herbs, spanish ciabatta (1,2,7,8,13)

Chicken Liver Pâté

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

Beef Carpaccio

Irish beef fillet, parmiggiano reggiano, garden pickles, garden leaves, organic mushrooms, truffle oil (2,3,11)

MAINS -

10oz Irish Hereford Rib-Eye Steak brandy & pink peppercorn sauce , mushrooms & onions sautéed in garden herbs, rosemary potatoes, sautéed garden greens

> Chicken & Parma Ham Ballotine wild mushroom & spinach mousse, truffle mash, tarragon sauce

> > (2)

Fish of the Day

please ask you server (7,8,13)

Warm Autumn Vegan Salad roast winter squash, parsnip & beetroot, brocolli, shallots, quinoa, vegan yogurt trieste dressing

DESSERT

Burtown Apple Mille Feuille toffee apple compote, creme patisserie served with chantilly cream

Vegan Chocolate Orange Mousse orange vegan shortbread biscuit

Bread & Butter Brioche vanilla ice cream & brandy snap (1,2,5)

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- 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