



Lunch Group Menu

BURTOWN
House & Gardens

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

Walled Garden Soup
guinness brown bread, salted butter
(v)/2

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

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

MAINS

10oz Irish Hereford Rib-Eye Steak (€5 supplement)
brandy & pink peppercorn sauce, mushrooms & onions sautéed in garden herbs,
rosemary potatoes, sautéed garden greens
(2)

Fish of the Day
please ask your server
(7,8,13)

Tagliatelle Aglio e Olio
fresh egg tagliatelle, garlic, walled garden herbs, chilli,
walled garden produce, parmiggiano reggiano
add wild prawns, free range chicken €4.00
(1,2,5)

Warm Autumn Vegan Salad
roast winter squash, parsnip & beetroot, broccoli,
shallots, quinoa, vegan yogurt trieste dressing
(4)

DESSERT

Vanilla Cheesecake (GF)
mulled wine poached apple
(2,10)

Vegan Chocolate Orange Mousse
orange vegan shortbread biscuit
(1)

Bread & Butter Brioche
vanilla ice cream & brandy snap
(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

€42 - Unlimited filtered still and sparkling water - Tea & coffee inc.
12.5 % will be added to your bill. Service charge goes directly to our team.