

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.

We serve chilled filtered still and sparkling spring water - Unlimited water €1 per guest

Brunch Cocktails

Mimosa

prosecco, freshly squeezed orange juice
€11.50

Aperol Spritz

prosecco, aperol, soda water
€11.50

Passionfruit Spritz

prosecco, passionfruit purée, soda water
€11.50

Freshly Squeezed Juices €4.20

Orange Juice
Beetroot, Apple & Carrot
Tropical Zest
Spinach, Celery & Ginger

Apple Juice Still / Sparkling €3.50

Coffee

*We use Bewley's Coffee Reserve Blend No. 24
& Bewley's Organic Subriana Fairtrade*

Please specify your choice

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €2.60 Double Espresso €2.80

Americano €3.60 Latte €3.90

Flat White €3.60 Cappuccino €3.90

Hot Chocolate €4.20

Tea

We use Bewley's Herbal Teas

Breakfast Tea €2.90 Earl Grey €2.90

Organic Chamomile €3.10

Organic Peppermint €3.10

Ginger & Lemongrass €3.10

Soft Drinks

San Pellegrino

Orange, Lemon, Blood Orange €3.50

Coke, Diet Coke,

7-Up, Diet 7-Up €3.50

Jo's Nutty Granola ^(1,2,6,10)

homemade granola served with killowen farm natural live cultured yoghurt, maple syrup, candied coconut & berry compote
€8.50

The Barn ^(1,2,3,5,11)

2 grilled nolan's sausages, streaky bacon, feta & garden herb potato cake, wilted greens, free range poached eggs, hollandaise, sourdough
€16.50 (gf available)

Wild Mushrooms ^(1,2,5,11)

garryhinch mushrooms, thyme, wilted greens, free range poached eggs, hollandaise, sourdough
€15.50 (gf available) (vegan option available)

Goat's Cheese ^(1,2,5,11)

goat's cheese, garden pickles, wilted greens, fresh herbs, free range poached eggs, hollandaise, sourdough
€15.50 (gf available)

Poached Free Range Eggs ^(1,2,5)

wilted greens, hollandaise, garden herbs, sourdough
€13.50

Homemade Buttermilk Pancakes ^(1,2,5,6)

with berry compote, organic greek yoghurt, candied hazelnuts €9.50
with crispy bacon & maple syrup €11.50
vegan option made on request (15/20 min) €10.50
kids pancakes with chocolate or berry compote €6.50

Add to any dish

Bacon €3.50, 2 Nolan's Sausages €3.50,
2 Poached Eggs €4.00, Selection of Toast €4.50,
Garden Herb & Feta Potato Cake €4.50

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.

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