

Dinner 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.

We serve chilled filtered still and sparkling spring water, our filtering system removes nasty chemicals and metals.
Unlimited filtered still or sparkling water €1 per guest

Botanical Gin & Tonics — APERITIF — Spritz

We use Ballykeefe Gin from Co. Kilkenny & Poachers Tonics from Co. Wexford with freshly cut herbs from our walled kitchen garden.

Choose from
Irish Elderflower, Irish Thyme or Citrus Rosemary Tonic
€12.00

We use SO Prosecco from Irish Italian winemaker Annamaria Andreucetti.

Aperol aperol, orange, soda €11.50	Passionfruit aperol, passionfruit, soda €11.50	Limoncello limoncello, soda, thyme €11.50
---	---	--

COCKTAILS

Espresso Martini
vodka, kahlua, espresso
€12.00

Cosmopolitan
vodka, cointreau, cranberry, lime
€12.00

Whiskey Sour
whiskey, lemon juice, bitters
€12.00 (egg white optional)

STARTERS

Antipasti
Iberian prosciutto, salami, chorizo, boyne valley bán, cashel blue, mozzarella, garden greens & pestos, marinated olives, crostini
€28.00 (1,2,6)

Tomato & Basil Soup
house guinness bread
€8.50 (1)
Vegan /G.F. on request

Beetroot marinated Organic Salmon
cucumber, pickled beetroot, lemon gel, cream cheese, blinis
€14.00 (2,4,5,7,8,11)

Heirloom Tomato & Burrata Salad
basil oil, croutons
€12.00 (1,2,12)

Ham Hock & Black Pudding Croquette
piccalilli garden vegetables, tarragon mayonnaise
€13.00 (1,2,3,4,5,11)

MAINS

Free Range Chicken Supreme
chicken breast marinated in olive oil, lemon & garden herbs, red kale, tarragon sauce, garden vegetables, fondant potato
€28.00 (2,11,12)

10oz Irish Hereford Prime Striploin Steak
garryhinch mushrooms & onions sautéed in garden herbs, garden greens, tomato provençale, brandy & peppercorn sauce, handcut chips
Striploin €36.00 / Fillet €42.00 (2)

Garden Linguine
confit heirloom cherry tomato, grilled courgette, red onion, fior di latte mozzarella, garden herbs, extra virgin olive oil, parmigiano reggiano
€21.00 (2,7) (vegan option available)
add wild prawns or free range chicken €5.00

Grilled Wild Seabass
tiger prawns, pak choi, broccoli, prawn bisque, mash potato, grilled lemon
€26.00 (2,4,7,8,11)

SIDE PLATES

Garden Leaf Salad
extra virgin olive oil, aged balsamic
€5.50 (2)

Roast Garden Vegetables
extra virgin olive oil
€5.50 (2)

Baby New Potatoes
garden mint & lemon
€5.50

Hand Cut Chips
garlic aioli
€5.50

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.