
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

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

Free Range Feighcullen Chicken Caesar Salad
garden little gem, sourdough croutons, confit tomato,
crispy bacon, toasted cashews, parmigiano reggiano, garden pickles (1,2,5,6,8)

Bread & Dips
selection of freshly baked breads,
sundried tomato pesto, green garden pesto, hummus (1,2,6)

MAINS

Burtown Burger
8oz 100% Irish Beef, coolattin cheddar, garden pesto,
caramelised red onion, herb aioli, hand cut chips, sourdough bun (1,2,6,10,11)

Chargrilled Free Range Feighcullen Chicken Breast
chicken breast marinated in olive oil, lemon & garden herbs,
baby new potatoes, garden produce, pico de gallo (2,11,12)

Garden Linguine
confit heirloom cherry tomato, grilled courgette, red onion,
fior di latte mozzarella, garden herbs, extra virgin olive oil,
parmigiano reggiano (2,7) (vegan option available)

DESSERT

Summer Fruit Meringue Nest (GF)
fresh cream (2,5)

Rhubarb & Apple Crumble
creme anglaise (1,2,5)

Chocolate Brownie (GF)
vanilla ice cream
(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

€39 Unlimited filtered still and sparkling water - Tea & coffee inc.
10% will be added to your bill. Service charge goes directly to our team.

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