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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.

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## START

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### Tomato & Basil Soup

house guinness bread (1)

Vegan /G.F. on request

### Beetroot marinated Organic Salmon

cucumber, pickled beetroot,

lemon gel, cream cheese, blinis (2,4,5,7,8,11)

### Heirloom Tomato & Burrata Salad

pickled beetroot, basil oil, croutons (1,2,12)

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## MAINS

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### 10oz Irish Hereford Prime Striploin Steak

garryhinch mushrooms & onions sautéed in garden herbs,

garden greens, peppercorn sauce, handcut chips (2)

### Grilled Wild Seabass

tiger prawns, prawn bisque, pak choi,

tomato arancini, broccoli, grilled lemon (2,7,8)

### 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)

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## DESSERT

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### Summer Fruit Meringue Nest (GF)

fresh cream

(2,5)

### Rhubarb & Apple Crumble

creme anglaise

(1,3,7)

### Triple Chocolate Mousse

brown bread ice cream, meringue mushroom

(2,5)

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## Allergens

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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

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€65 Unlimited filtered still and sparkling water - Tea & coffee inc.  
10% will be added to your bill. Service charge goes directly to our team.

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