



# Lunch 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

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

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

## APERITIF

We use SO Prosecco from Irish Italian winemaker Annamaria Andreucetti.

Aperol Spritz  
aperol, orange, soda  
€11.50

Passionfruit Spritz  
aperol, passionfruit, soda  
€11.50

Limoncello Spritz  
limoncello, soda, thyme  
€11.50

## Spritz

## 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, olives, crostini & sourdough  
€28.00 (1,2,6)

**Tomato & Basil Soup**  
house guinness bread  
€8.00 (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  
€12.00 starter/ €22.00 main (1,2,5,6,8)

**Heirloom Tomato & Burrata Salad**  
pickled beetroot, basil oil, croutons  
€9.00 (1, 2,12)

**Bread & Dips**  
selection of freshly baked breads,  
sundried tomato pesto, green garden pesto, hummus  
€8.50 (1,2,6)

## MAINS

**Chargrilled Free Range Feighcullen Chicken Breast**  
chicken breast marinated in olive oil, lemon & garden herbs,  
baby new potatoes, chargrilled green pepper, pico de gallo  
€24.00 (2,11,12)

**Burtown Burger**  
8oz 100% Nolan's Irish Beef, coolattin cheddar, garden pesto,  
garden leaves, caramelised red onion, garlic aioli, hand cut chips  
€22.50 (1,2,6,10,11)

**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 €4.00

**Grilled Wild Seabass**  
tiger prawns, prawn bisque, pak choi,  
tomato arancini, broccoli, grilled lemon  
€26.00 (2,7,8)

## SIDE PLATES

**Garden Leaf Salad**  
extra virgin olive oil, aged balsamic  
€4.95 (11)

**Roast Garden Vegetables**  
basil oil  
€4.95 (2)

**Baby New Potatoes**  
garden mint & lemon butter  
€4.95 (2)

**Hand Cut Chips**  
garlic aioli  
€4.95

## 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.

**BURTOWN**  
House&Gardens

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