

SUNDAY LUNCH MENU

2 course €41 / 3 course €50

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.

APERITIVO

Prosecco frizzante €10.00	Aperol Spritz aperol, orange, soda €12.50	Limoncello Spritz limoncello, soda €12.50	Passionfruit Spritz aperol, passionfruit, soda €12.50	Gin & Tonic lemon, garden rosemary €12.00
--	--	--	--	--

START

Walled Garden Soup
house guinness bread (1)
Vegan /G.F. on request

Confit & Charred Garden Leeks
crispy poached egg, pickled beetroot, caper vinaigrette (1,2,5,12)

Smoked Cod Croquette
chorizo aioli, pickled cucumber, wild garlic flower, garden leaves (1,2,3,4,5,8,11)

Chicory, Burrata & Confit Duck
poached pear, pomegranate, grain mustard dressing (2,3,4,6,11)

MAINS

Irish Featherblade Beef
garden vegetables, chive & scallion mash,
red wine jus (2,11)

Irish Free Range Feighcullen Chicken Breast
crispy pancetta, haricot & toulouse sausage stew,
baby potato, garden vegetables, mustard & tarragon sauce (1,4,5,11)

Pan-fried Catch of the Day
confit leek & sea asparagus, roast salsify,
cream, white wine & herb sauce (2,4,8,11,13)

Homemade Chickpea & Quinoa Falafel
curried cauliflower purée, garden coriander dressing
pomegranate, garden vegetables (6,10,11) (V)
add prawns or chicken €5.00

SIDES

Garden Leaf Salad extra virgin olive oil, aged balsamic €8.50 (11)	Squash & Garden Greens feta (6) (GF)	Baby New Potatoes rosemary & garlic €7.50 (2)	Hand Cut Chips garlic aioli €6.50
---	--	--	--

DESSERT

Classic Crème Brûlée shortbread (2,5)	Double Chocolate Brownie salted caramel, vanilla ice cream (2,5)	Pear Tarte Fine chocolate sauce, vanilla custard (1,14) (V)	Crêpes Suzette vanilla ice cream, orange, cointreau (1,2,5,11)
---	---	--	---

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, 14. Soy Beans

A discretionary 10% service charge applies to parties of 9 or above.
Service charge goes directly to our front of house and kitchen teams.