

Autumn Brunch Menu

Wednesday - Sunday 09:00 - 12:00



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 and pork 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

BRUNCH COCKTAILS

Prosecco frizzante €9.00	Mimosa prosecco, orange juice €11.50	Aperol Spritz aperol, soda, orange €11.50	Passionfruit Spritz passionfruit, aperol, soda €11.50	Limoncello Spritz lemon, soda, thyme €11.50
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BRUNCH

Freshly Baked Scones

fruit or pear & almond
whipped cream, butter & Burtown Raspberry Jam
€4.20 (1,2,5)

Jo's Nutty Granola

homemade granola served with killowen farm natural live cultured yoghurt, candied coconut & berry compote
€9.50 (1,2,6,10)

Poached Free Range Eggs

wilted greens, garden herbs, sourdough,
hollandaise or green barn brown sauce
€13.50 (1,2,5) (gf available)

Wild Mushrooms

garryhinch mushrooms, thyme, wilted greens,
free range poached eggs, sourdough
hollandaise or green barn brown sauce
€15.50 (1,2,5,11) (gf available)

Avocado Bruschetta

free range poached eggs, roast garden beetroot, feta,
spicy leaves, balsamic, garden herb oil
€15.50 (1,2,6) (vegan option available)

The Barn

Jane Russell's sausages, streaky bacon, feta & garden herb potato cake,
wilted greens, free range poached eggs, sourdough,
hollandaise or green barn brown sauce
€16.50 (1,2,3,5,11) (gf available)

Irish Smoked Salmon Toast

free range poached egg, sautéed garden greens, dill crème fraîche,
hollandaise, sourdough
€15.50 (1,2,5,8) (gf available)

Homemade Buttermilk Pancakes

Berry compote, Killowen Farm natural live cultured yoghurt, candied hazelnuts
€12.50
Crispy bacon, maple syrup, candied pecans, poached pear
€13.50
Berry compote, soy yoghurt, candied hazelnuts (v)
€12.50
Kids pancakes available on request.

Add to any dish :

Bacon €4.00, 2 Jane Russell's Sausages €4.00, 2 Poached Eggs €4.00,
Garden Herb & Feta Potato Cake €4.50, Smashed Avocado €4.50,
Selection of Toast €4.50, Goat's Cheese €4.00, Green Barn Brown Sauce €1.50

Green Barn Brown Sauce is made with autumn apple, plum, thyme, rosemary,
bay leaf, garlic & balsamic vinegar.

JUICES & SOFT DRINKS

Freshly Squeezed Juice

Orange Juice	San Pellegrino	Ginger & Lemongrass Kombucha
Apple Juice	Orange / Lemon / Blood Orange	€4.00
Beetroot, Apple & Carrot Juice	€3.50	Orange & Lemon Kombucha
Tropical Zest Juice	Coke / Diet Coke	€4.00
Spinach, Celery & Ginger Juice	€3.50	Juniper & Tonic
€4.20	7-Up / Diet 7-Up	€3.90
	€3.50	Cucumber & Mint
		€3.90

Coffee We use Bewley's Coffee Reserve Blend No. 24 and Bewley's Organic Subriana Fairtrade, please specify your choice.

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €2.60 / Double Espresso €3.00 / Americano €3.60 / Latte €3.90 / Flat White €3.90 / Cappuccino €3.90

Hot Chocolate €4.20 / Kid's Hot Chocolate €2.50 / Iced Caramel Latte €4.20 / Iced Vanilla Latte €4.20

TEA We use Bewley's Herbal Teas

Breakfast Tea €2.90 / Earl Grey €2.90 / Chamomile €3.10 / Peppermint €3.10 / Ginger & Lemongrass €3.10 / Green €3.10

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.