# **Autumn Lunch Menu**

Wednesday - Saturday 12:30 - 15:30



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

### LUNCH COCKTAILS -

Espresso Martini vodka, kahlua, espresso

€12.00

Cosmopolitan

vodka, cointreau, cranberry, lime

Aperol Spritz aperol, soda, orange €11.50 Passionfruit Spritz passionfruit, aperol, soda €11.50 Limoncello Spritz lemon, soda, thyme €11.50

#### STARTERS & SMALL PLATES

Walled Garden Soup house guinness bread, herb butter £8.00 (l) (gf available) (vegan option available)

Warm Autumn Salad smoked duck, pomegranate, roast pinenuts, pickled carrot & shimeji mushroom, chicory & garden spicy leaves €14.00 starter/ €24.00 main (1.2.5.6.8) Goat's Cheese Mousse pickled beetroot, tomato chutney, candied walnuts, spicy leaves €9.00 (1.2.6.12)

Prawn Pil Pil garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough €16.00 (1.2.7.12) (gf available) Irish Smoked Salmon Open Sandwich garden leaves, dill crème fraîche, capers, lemon €14.00 <sup>(1)</sup>

Ham Hock & Black Pudding Croquette piccalilli garden vegetables, tarragon mayonnaise €13.00 (1.2.3,4.5,11)

#### LARGE PLATES-

8oz Irish Hereford Prime Striploin Steak garden greens, handcut chips, bernaise, mushrooms, red onion jam &26.00 (2)

Grilled Catch of the Day mussels, prawn bisque, red chard, broccoli, mash potato €26.00 (2.7.8)

Chargrilled Free Range Feighcullen Chicken Breast chicken breast marinated in olive oil, lemon & garden herbs, fondant potato & baby carrots, roast root vegetables, tarragon sauce €24.00 (2.11,12)

Roast Aubergine red lentil falafel, green curry, coconut, pomegranate, garden herbs €21.00 (1.4) add prawns or chicken €4.00

#### SIDES-

Garden Leaf Salad extra virgin olive oil, aged balsamic €4.95 (11) Sautéed Garden Spinach roast pine nuts & garlic €4.95 (2) Squash & Kale roast pine nuts & feta €4.95

Rosemary Potatoes rosemary & garlic €4.95 (2) Hand Cut Chips garlic aioli €4.95 <sup>(5)</sup>

#### DESSERT-

Organic Chocolate Brownie vanilla ice cream, salted caramel €7.50 (2.5)

Classic Crème Brûlée shortbread €8.50 (1,2.5) Coconut Tapioca Pearls pineapple, passionfruit, honeycomb €7.50 (V)

Burtown Apple Crumble vanilla ice cream

Basque Cheese Cake brandy cherrys €8.50 (2.5)

## LIQUEUR COFFEE -

Irish Coffee jameson, espresso, cream €11.50

French Coffee hennessey, espresso, cream €11.50

Calypso Coffee kaluaha, espresso, cream €11.50

Baileys Coffee baileys, espresso, cream €11.50

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.