

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 - Unlimited water €1 per guest

Brunch Cocktails

Mimosa
prosecco, freshly squeezed orange juice
€10.50

Aperol Spritz
prosecco, aperol, soda water
€10.50

Green Barn Spritz
prosecco, elderflower, fresh lemon
€10.50

Juice

Freshly Squeezed Orange Juice €3.95
Beetroot, Apple & Carrot €3.95
Tropical Zest €3.95
Spinach, Celery & Ginger €3.95
Apple Juice Still/Sparkling €3.20

Coffee

We use Bewley's Coffee Reserve Blend No. 24
Oat, Almond, Soy & Coconut Milk Available
Espresso €2.60 Double Espresso €2.80
Americano €3.40 Latte €3.80
Flat White €3.60 Cappuccino €3.80
Hot Chocolate €3.80

Tea

We use Bewley's Herbal Teas
Breakfast Tea €2.90 Earl Grey €2.90
Organic Chamomile €3.10
Organic Peppermint €3.10
Ginger & Lemon €3.10

Soft Drinks

San Pellegrino
Orange, Lemon, Blood Orange €3

Coke, Diet Coke,
7-Up, Diet 7-Up €3

Kombucha Wild Berry €4
Kombucha Ginger & Lemongrass €4
Sparkling Homemade Elderflower €3.50

Jo's Nutty Granola (1,2,6,10)

homemade granola served with organic live yoghurt,
maple syrup, candied coconut & berry compote
€7.50

The Barn (1,2,3,5,11)

2 grilled nolan's sausages, streaky bacon, feta & herb potato cake,
wilted greens, free range poached eggs, hollandaise, sourdough
€15.50 (gf available)

Wild Mushrooms (1,2,5,11)

wild mushrooms, thyme, wilted greens,
free range poached eggs, hollandaise, sourdough
€14.50 (gf available) (vegan option available)

Goat's Cheese (1,2,5,11)

goat's cheese, garden pickles, wilted greens,
fresh herbs, free range poached eggs, hollandaise, sourdough
€14.50 (gf available)

Poached Free Range Eggs (1,2,5)

wilted greens, hollandaise, garden herbs, sourdough
€12.50

Homemade Buttermilk Pancakes (1,2,5,6)

with berry compote, organic greek yoghurt, candied hazelnuts €9.50
with crispy bacon & maple syrup €11.50
vegan option made on request (15/20 min) €10.50
kids pancakes with chocolate or berry compote €6.50

Add to any dish

Bacon €2.50, 2 Nolan's Sausages €3,
2 Poached Eggs €2.50, Selection of Toast €3.25

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