



# WELCOME DINNER

JO'S  
PANTRY  
*good things to eat*

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 serve chilled filtered still and sparkling spring water - Unlimited water €1 per guest

•AUTUMN 2021•

This is a sample menu and is subject to change with the availability of seasonal produce

## APÉRITIF

Ballykeefe Gin  
Poachers Irish Elderflower Tonic  
€10.50

Ballykeefe Gin  
Poachers Citrus Rosemary Tonic  
€10.50

Aperol Spritz  
Prosecco, Aperol, Soda Water  
€10.50

Ballykeefe Gin  
Poachers Irish Thyme Tonic  
€10.50

Prosecco Glass  
Vino Frizzante  
€9.00

Green Barn Spritz  
Prosecco, Elderflower, Lemon, Soda Water  
€10.50

## START

Leek & Potato Soup  
thyme, sage, fennel  
€7.50 (1,4) (vegan option available)

Chicken Liver Pâté  
sourdough toast, chutney, garden pickles  
€10.00 (2,3,4)

Dublin Bay Prawns  
red lentils, curly rainbow kale,  
leek rings with grana cheese, garden herbs  
€12.00 (7,8)

Walled Garden Salad  
chargrilled baby gem, pickled root vegetables,  
fennel, dill, yogurt & garden herb dressing  
€12.00 (2,6) (vegan option available)

Mezze Plate  
falafel, tabbouleh, ardsallagh feta  
flatbread, smoked baba ganoush, tzatziki  
coriander hummus, smoked almonds  
€14.00 (1,2,3,4,12)  
(vegan option available)

Antipasti  
charcuterie, olives, garden pickles, sourdough,,  
selection of Irish cheese, olive tapenade, garden pesto  
€15.00 (1,2,6,12)

## MAINS

Fillet Steak  
bearnaise sauce, garden produce,  
smashed herb potato  
€32.00 (2)

Duck Leg Confit  
puy lentils, scallions, orange marmalade,  
roast parsnip  
€28.00

Sri Lankan Curry (v)  
aubergine, courgette, haricot beans, coconut milk  
curry leaf, tzatziki, naan bread, organic wild rice  
€21.00 (4,10)

Baked Monkfish  
citrus caper butter, creamy herb mash,  
sautéed garden greens  
€30.00 (2,7,8)

Wild Mushroom Risotto  
aged parmigiano reggiano, kale crisps, roast beetroot  
€23.00 (1,2,5,6)

Homemade Spinach & Blue Cheese Tortellini  
wild mushroom sauce, thyme & tarragon,  
aged parmigiano reggiano  
€27.00 (1,2,4,5)

## SIDE PLATES

Hand Cut Chips  
herb aioli  
€4.95

Smashed Potatoes  
salted butter & garden herbs  
€4.95

Autumn Garden Produce  
extra virgin olive oil/salted butter  
€4.95

## DESSERT

Burtown Apple Tarte Tatin  
with cinnamon & brown bread ice cream  
€9.50

Chocolate Ganache Tart  
mint crème fraîche & chocolate mint leaves  
€10.50

Green Barn Poached Pear  
in a herb infused frangipane tart  
with crème anglaise & burtown carrot cake ice cream  
€9.50

Burtown Sorbet  
burtown orchard apple & walled garden beetroot  
€9.50

## Allergens

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