



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