

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

Botanical Gin & Tonics

We use Ballykeefe Gin from Co. Kilkenny & Poachers Tonics from Co. Wexford. We garnish with freshly cut herbs from our walled kitchen garden.

Choose from
Irish Elderflower, Irish Thyme or Citrus Rosemary Tonic
€10.50

Aperitif

We use SO Prosecco from Irish Italian winemaker Annamaria Andreucetti & Elderflower Cordial from Hotwell House in Co. Meath

Green Barn Spritz elderflower, lemon, soda €10.50	Aperol Spritz aperol, orange, soda €10.50	Passionfruit Spritz aperol, passionfruit, soda €10.50
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Spritz

Boards

perfect to share as a starter or enjoy as a main course for one

Antipasti

prosciutto, salami, chorizo, olives, garden pickles, crostini,
selection of cheese, sundried tomato pesto, hummus, garden pesto
€28.00 for 2 people sharing (1,2,6,11)

Mezze Plate

falafel, flatbread, smoked baba ganoush,
tzatziki, coriander hummus, smoked almonds
€24.00 for 2 people sharing (1,6,9,10,11) (v)

Start

Walled Garden Salad

goats cheese croute, pickled navet, roasted beetroot, purple sprouting broccoli,
herb marinated courgette, little gem, spicy leaves, walnuts, citrus vinaigrette
€10.50 starter/ €18.00 main (1,2,3,6)
add wild prawns, free range chicken €4.00

Walled Garden Soup
guinness brown bread
€7.00 (v)

Wild Atlantic Seafood Chowder
salmon, cod, prawns, mussels,
garden herbs, guinness brown bread
€13.00 (1,2,7,8,13)

Chicken Liver Pâté

fig & apple chutney, garden pickles,
sourdough toast
€11.00 (1,2,11)

Pil Pil Prawns

garlic, chilli, parsley, crusty sourdough
€12.00 (1,2,7,8)

Mains

10oz Irish Hereford Rib-Eye Steak

mushrooms & onions sautéed in garden herbs,
pepper sauce, garden greens, hand cut chips
€34.00 (1,2,6,10,11)

Pan Fried Wild Cod

garden salsa with capers, olives & lemon,
roast garden produce & your choice of side plate
€24.00 (7,8,13)

Pan Seared Potato Cake of Feta and Scallion

sautéed leeks & garden greens, jerusalem artichoke purée,
roasted garden produce, organic wild mushroom, garden pesto
€18.50 (1,2,3,5,6)

Free Range Chargrilled Chicken

garden sage & butter sauce, sautéed garden greens,
roast garden produce & your choice of side plate
€23.00 (2)

Sri Lankan Vegan Curry

carrots, sweet potato, haricot beans, coconut milk,
curry leaf, raita, flat bread, beetroot chutney, basmati rice
€17.00 (1,4) add wild prawns or free range chicken €5.00

Side Plates

Hand Cut Chips
herb aioli
€4.95 (5)

Roast Garden Vegetables
extra virgin olive oil
€4.95 (2)

Herb Mash
garden herbs, potatoes
€4.95 (2)

Rosemary Potatoes
extra virgin olive oil, garden rosemary
€4.95 (2)

Garden Leaf Salad
extra virgin olive oil, aged balsamic
€4.95 (2)

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