

NELCOME. LUNCH •AUTUMN 2021•

## €38 GROUP MENU

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 require groups of 11 or more to avail of our group menus This is a sample menu and is subject to change with the availability of seasonal produce 12.5% service charge will be added to your bill Vegan options also available

> **Starter** Seasonal Garden Soup guinness bread

Breads & Garden Dips garden pesto, sundried tomato pesto & coriander hummus

> Chicken Liver Pâté sourdough, chutney, garden pickles

## Mains

Burtown Beef & Herb Burger coolattin cheddar, caramelised red onion, garden leaves, pickles, handout chips, garden pesto, herb aioli, sourdough bun

Chicken, Leek, White Wine & Tarragon Pie roast garden vegetables

Garden Risotto perpetual spinach, pablo & golden beetroot, garden herbs, aged parmigianno reggiano

> **Dessert** Burtown Orchard Apple Crumble vanilla ice cream

> > Chocolate Brownie vanilla ice cream

Unlimited Sparkling and Still Filtered Water Tea & Coffee included