

€38 Group Menu

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

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 require groups of 9 or above to avail of our group menus.
12.5% service charge will be added to your bill. Vegan options also available.
Unlimited Sparkling and Still Filtered Water. Tea & Coffee included.

Start

Walled Garden Soup
guinness brown bread (v)

Breads & Garden Dips
garden pesto, sundried tomato pesto & coriander hummus (1,2,6,10)

Chicken Liver Pâté
fig & apple chutney, garden pickles, sourdough toast (1,2,11)

Mains

Burtown Burger
10oz 100% Irish Beef, coolattin cheddar, caramelised red onion, garden pickles,
garden pesto, herb aioli, hand cut chips, sourdough bun (1,2,6,10,11)

Free Range Chargrilled Chicken
garden sage & butter sauce, sautéed garden greens,
roast garden produce, rosemary potatoes (2)

Linguini Primavera
lemon, butter & caper sauce,
al dente seasonal garden produce, parmigiano reggiano (1,2)
(vegan adaptable)

Dessert

Rhubarb & Orange Crumble
vanilla ice cream (2,6,9)

Elderflower Pannacotta
shortbread (2,6)

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