



·WELCOME·

LUNCH

JO'S
PANTRY
good things to eat

·AUTUMN 2021·

€46 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

Walled Garden Salad

chargrilled baby gem, baked root vegetables,
fennell, dill, yogurt & garden herb dressing

Seafood Chowder

salmon, cod, monkfish, prawns, garden herbs,
guinness brown bread

Chicken Liver Pâté

sourdough, chutney, garden pickles

Mains

Sirloin Steak

béarnaise sauce, garden produce,
smashed herb potato

Baked Monkfish

citrus caper butter, smashed herb potatoes,
sautéed garden greens

Homemade Goat's Cheese & Spinach Tortellini

herb cream sauce, autumnal garden produce, aged parmigiano reggiano

Dessert

Chocolate Ganache

fresh cream

Burtown Orchard Apple Crumble

vanilla ice cream

Classic Crème Brûlée

shortbread

Unlimited Sparkling and Still Filtered Water

Tea & Coffee included