

€46 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.

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 Salad

goats cheese croute, pickled navet, roasted beetroot, purple sprouting broccoli,
herb marinated courgette, little gem, spicy leaves, walnuts, citrus vinaigrette (1,2,3,6)

Wild Atlantic Seafood Chowder

salmon, cod, prawns, mussels, garden herbs, guinness brown bread (1,2,7,8,13)

Chicken Liver Pâté

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

Mains

8oz Irish Hereford Rib-Eye Steak

brandy & pink peppercorn sauce, mushrooms & onions sautéed in garden herbs,
rosemary potatoes, sautéed garden greens (2)

Pan Fried Wild Cod

garden salsa with capers, olives & lemon,
roast garden produce & herb mash potato (7,8,13)

Sri Lankan Curry

carrots, sweet potato, haricot beans, coconut milk,
curry leaf, tzatziki, flat bread, beetroot chutney, basmati rice

Dessert

Burtown Chocolate Brownie

vanilla ice cream

Elderflower Pannacotta

shortbread

Baked Garden Rhubarb Cheesecake

vanilla ice cream

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