



·WELCOME·

DINNER

JO'S
PANTRY
good things to eat

·AUTUMN 2021·

€65 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,
fennel, dill, yogurt & garden herb dressing

Dublin Bay Prawns

grilled lemon, confit garlic butter, crusty sourdough

Scallops

black pudding, freshly burnt apple purée, garden leaves

Roast & Pickled Beetroot Goat's Cheese Tart

garden leaves, balsamic reduction

Mains

Fillet Steak

bearnaise sauce, sautéed savoy cabbage, roast baby carrots & mini turnips, smashed herb potato

Pan Fried Monkfish

citrus caper butter, sautéed garden greens, sprouting broccoli, smashed herb potatoes

Spinach & Cashel Blue Ravioli

fennel, thyme, swiss chard, roast golden beetroot, aged parmigiano reggiano

Duck Leg Confit

puy lentils, walnuts, scallions, orange marmalade

Wild Mushroom Risotto

truffle oil, aged parmigiano reggiano, kale crisps, roast beetroot

Dessert

Chocolate Ganache

fresh cream

Burtown Orchard Apple Crumble

vanilla ice cream

Classic Crème Brûlée

shortbread

Cheese Board

selection of Irish cheese, homemade crackers, fig & apple chutney