

FATHER'S DAY MENU

Seasonal 3 Course Set Menu €65

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.



STARTERS

Walled Garden Soup

house Guinness bread(1,2,5) *Vegan /G-F. on request*

Chicken Caesar Salad

pickled garden vegetables, croutons, parmesan (1,,2,3,4,5,8,11)

Cured Salmon

goats cheese mousse, compressed waterlemon, beetroot ketchup (2,4,8,)

Long-Stem Broccoli Tempura

sun dried tomato hummus, pickled vegetables (1,4,14)

MAINS

Risotto Primavera

peas, asparagus, parmesan, cauliflower mushroom (2,11) (V)

Catch of the Day

pomme puree, fennel, garden friccasse, mussel & saffron cream (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme

artichoke, baby potatoes, garden vegetables, pique chimichurri (4,11)

Burtown Burger

8oz 100% Irish Beef & Wagyu Beef, Dublin Cheddar, Chef's Burger Sauce, garden slaw, pickled beetroot, garden leaves, hand cut chips, garlic aioli (1,2,3,5,10,) (GF available)

Mixed Grill of Lamb Cutlet, Striploin steak, Grilled Chicken & Country Sausage

grilled courgette, grilled mushroom, roasted cherry tomato, herb roasted new potatoes, pepper sauce, Garden herb tomato relish (1,2,3,4,11) €7 supplement

SIDE PLATES

Garden Leaf Salad

extra virgin olive oil, aged balsamic, pickled garden vegetables
€8.50 (11) (GF)

Rosemary Potatoes

rosemary & garlic
€7.50 (2) (GF)

Squash & Garden Greens

feta
€7.50 (6) (GF)

Hand Cut Chips

garlic aioli
€6.50 (5) (GF)

DESERTS

Classic Crème Brûlée

shortbread (1,2,5)
(GF available)

Classic tiramisu

(1,2,5)

Garden Strawberry Profiteroles

vanilla ice cream
(1,2,5,6)

Double Chocolate Brownie

vanilla ice cream, salted caramel (2,5)(GF)

Vegan Vanilla Custard

garden rhubarb, strawberry, raisin short bread (1,11,14) (V)

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, 14. Soya

A discretionary 10% service charge applies to parties of 9 or above.

