



## GROUP DINNER 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 have been growing food and nourishing our soil naturally for over 150 years.

### APERITIVO

**Green Barn Spritz**  
elderflower, lemon, soda  
€12.50

**Aperol Spritz**  
aperol, orange, soda  
€12.50

**Limoncello Spritz**  
limoncello, thyme, soda  
€12.50

**Passionfruit Spritz**  
aperol, passionfruit, soda  
€12.50

### START

**Walled Garden Soup**  
house guinness bread (1)  
Vegan /G.F. on request

**Goat's Cheese Mousse**  
pickled garden vegetables, candied walnuts, spicy leaves (1,2,6,12)

**Paté en Croute**  
chicken, duck, guinea fowl, pistachio,  
celeriac remoulade, apple, garden pickle (1,2,3,4,6)

**Slow-cooked Organic Salmon**  
avocado wasabi, orange pickled cucumber,  
capers, wild garlic mayo, orange citrus dressing (2,3,4,5,8,11)

### MAINS

**10oz Irish Hereford Prime Striploin Steak**  
garden greens, handcut chips, mushrooms, sautéed onions,  
brandy & peppercorn sauce (2)

**Pan-fried Turbot**  
confit mussels & fennel, shrimp beignet,  
bouillabaisse sauce, pomme purée (2,4,5,7,8,11,13)

**Irish Free Range Feighcullen Chicken Supreme**  
sweetcorn fritters, baby carrots, malfati gnocchi, salsify,  
baby potatoes, smoked bacon & cream sauce (1,2,4,5,11)

**Potato Rösti**  
aubergine caviar, walled garden vegetables, sweet pepper coulis, rocket pesto (6,10,11) (V)  
add prawns or chicken €5.00

### SIDES

**Garden Leaf Salad**  
extra virgin olive oil, aged balsamic  
€8.50 (11)

**Sautéed Garden Spinach**  
wild garlic & roast pine nuts  
€7.50 (2)

**Squash & Kale**  
roast pine nuts & feta  
€7.50 (6)

**Rosemary Potatoes**  
rosemary & garlic  
€7.50 (2)

**Hand Cut Chips**  
garlic aioli  
€5.90 (5)

### DESSERT

**Chocolate Fondant**  
vanilla ice cream,  
dulce de leche (2,5)

**Brioche Perdue**  
mascarpone chantilly,  
balsamic strawberries (1,2,5,11)

**Classic Crème Brûlée**  
meringue (2,5)

**Almond Shortbread**  
garden berries, vanilla custard,  
garden strawberry syrup (6) (V) (GF)

### 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

€65

10% will be added to your bill. Service charge goes directly to our team.

Please note this is a sample menu and subject to change with the availability of seasonal produce.