

# 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.

We only use wild seafood, free range chicken and Irish beef on our menus.

We serve chilled filtered still and sparkling spring water, our filtering system removes nasty chemicals and metals.  
Unlimited filtered still or sparkling water €1 per guest

## APÉRITIF

**Old Fashioned**  
bourbon, bitters, orange  
€12.50

**Vodka, Lime & Soda**  
fresh lime  
€12.00

**Gin & Tonic**  
Irish Thyme & Citrus  
€12.00

**Cosmopolitan**  
vodka, cointreau, cranberry, lime  
€12.50

**Elderflower Prosecco**  
elderflower, frizzante  
€11.50

**Gin & Elderflower Tonic**  
Irish Rosemary & Citrus  
€12.00

## STARTERS

**Walled Garden Soup**  
house guinness bread  
€9.50 (1)  
Vegan /G.F. on request

**Paté en Croute**  
chicken, duck, guinea fowl, pistachio,  
celeriac remoulade, apple, garden pickle  
€15.00 (1,2,3,4,6)

**Slow-cooked Organic Salmon**  
avocado wasabi, orange pickled cucumber,  
capers, wild garlic mayo, orange citrus dressing  
€14.50 (2,3,4,5,8,11)

**Goat's Cheese Mousse**  
pickled garden vegetables, candied walnuts, spicy leaves  
€13.50 (1,2,6,12)

## MAINS

**10oz Irish Hereford Striploin Steak**  
garryhinch mushrooms sautéed in garden herbs,  
onion rings, garden greens, peppercorn sauce, handcut chips  
€36.00 (1,2)

**Honey Glazed Duck Breast**  
confit carrot, celeriac purée,  
pommes anna, ginger & honey sauce  
€36.00 (1,4)

**Pan-fried Catch of the Day**  
confit fennel, shrimp beignet,  
prawn bisque, potato croquette  
€34.00 (1,2,4,5,7,8,11,13)

**Irish Free Range Feighcullen Chicken Supreme**  
walled garden vegetables, wild garlic gnocchi,  
rosemary & lemon sauce, baby potatoes  
€28.00 (1,2,4,5,11)

**Potato Rösti**  
aubergine caviar, walled garden vegetables,  
sweet pepper coulis, rocket pesto  
€24.00 (6,10,11) (V)  
add prawns or chicken €5.00

## SIDE PLATES

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

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

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

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

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

## DESSERT

**Chocolate Fondant**  
vanilla ice cream,  
dulce de leche  
€10.50 (2,5)

**Brioche Perdue**  
mascarpone chantilly,  
balsamic strawberries  
€10.50 (1,2,5,11)

**Classic Crème Brûlée**  
meringue  
€9.50 (2,5)

**Almond Shortbread**  
garden berries, vanilla custard,  
garden strawberry syrup  
€9.50 (6) (V) (GF)

**Irish & French Cheese Board**  
Pont L'Éveque, Comté, Ballylisk, Cashel Blue,  
quince jelly, walnuts, celery,  
homemade crackers  
€16.00 to share (1,2,6)

## LIQUEUR COFFEE

**Irish Coffee**  
jameson, espresso, cream  
€11.50

**French Coffee**  
hennessy, espresso, cream  
€12.50

**Calypso Coffee**  
kaluaha, espresso, cream  
€11.50

**Baileys Coffee**  
baileys, espresso, cream  
€11.50

## 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

A discretionary 10% service charge applies to parties of 9 or above. Service charge goes directly to our front of house and kitchen teams.

The is a sample menu, our menus change with the availability of seasonal produce.