

LUNCH 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 and pork on our menus.

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

APERITIF

Elderflower Prosecco prosecco, elderflower €11.50	Aperol Spritz prosecco, aperol, orange €12.50	Limoncello Spritz prosecco, lemon, garden thyme €12.50	Gin & Tonic garden thyme, lemon €12.00	Gin & Elderflower Tonic garden rosemary, orange €12.00
Cosmopolitan vodka, cointreau, cranberry, lime €12.50	Passionfruit Spritz prosecco, passionfruit, aperol €12.50	Green Barn Spritz prosecco, elderflower, lemon €12.50	Old Fashioned bourbon, bitters, orange €11.50	Raspberry Bellini raspberry purée, prosecco €11.50

START

Walled Garden Soup house guinness bread, salted butter €9.50 (1) (gf available) (vegan option available)	Goat's Cheese Nougat pickled beetroot, candied walnuts, pistachio, apricot, spicy leaves €13.00 (1,2,6,12)	Free Range Chicken Caesar Salad broad beans, soft boiled egg, bacon, aged parmesan, croutons, garden leaves €13.50 / €24.00 main course (1,2,3,5,11)
Paté en Croute chicken, duck, guineafowl, pistachio, celeriac remoulade, apple, garden pickle €13.00 (1,2,3,4,6)	Smoked Cod Croquette chorizo aioli, pickled cucumber, wild garlic flower, garden leaves €13.00 (1,2,3,4,5,8,11)	Prawn Pil Pil garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough €16.00 (1,7,12) (gf available)

MIDDLE

Burtown Burger 8oz 100% Irish Beef, smoked cheddar, garden pesto, garlic aioli, sautéed onion, garden slaw, pickled beetroot, garden leaves, hand cut chips €24.50 (1,2,3,5,6,10,11)	Irish Free Range Feighcullen Chicken Supreme walled garden vegetables, wild garlic gnocchi, rosemary & lemon sauce, baby potatoes €26.00 (1,2,4,5,11)	Pan-fried Catch of the Day confit fennel, shrimp beignet, prawn bisque, pomme purée €27.00 (2,4,5,7,8,11,13)
8oz Irish Hereford Prime Striploin Steak garden greens, handcut chips, mushrooms, sautéed onions, brandy & peppercorn sauce €29.00 (2)	Potato Rösti aubergine caviar, walled garden vegetables, sweet pepper coulis, rocket pesto (6,10,11) (V) €22.00 add prawns or chicken €5.00	

EXTRAS

Garden Leaf Salad extra virgin olive oil, aged balsamic, pickled garden vegetables €8.50 (11)	Sautéed Garden Spinach wild garlic & roast pine nuts €7.50 (2)	Squash & Kale roast pine nuts & feta €7.50 (6)	Hand Cut Chips garlic aioli €6.50 (5)	Rosemary Potatoes rosemary & garlic €7.50 (2)
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END

Garden Strawberries fresh cream €7.50 (2)	Classic Crème Brûlée coconut shortbread €9.50 (2,5)	Irish & French Cheese Board Epoisse, Comté, Ballylisk, Cashel Blue, quince jelly, crackers €16.00 to share (1,2,6)		
Brioche Perdue mascarpone chantilly, balsamic strawberries €10.00 (1,2,5,11)	Almond Shortbread garden berries, vanilla custard, garden strawberry syrup €9.50 (6) (V) (GF)	Double Chocolate Brownie vanilla ice cream, salted caramel €9.50 (2,5)	Irish Coffee €11.50	French Coffee €12.50
			Calypso Coffee €11.50	Baileys Coffee €11.50

Coffee We use Bewley's Coffee Reserve Blend No. 24 and Bewley's Organic Subriana Fairtrade, please specify your choice.

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €3.50 / Double Espresso €4.20 / Americano €3.90 / Latte €4.10 / Flat White €4.10 / Cappuccino €4.10 / Macchiato €3.80

Hot Chocolate €4.80 / Mocha €4.90 / Kid's Hot Chocolate €3.50 / Iced Caramel Latte €4.80 / Iced Vanilla Latte €4.80

TEA We use Bewley's Herbal Teas

Breakfast Tea €3.20 / Earl Grey €3.60 / Chamomile €3.60 / Peppermint €3.60 / Ginger & Lemongrass €3.60 / Green Sencha €3.60

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.

Our menus change with the availability of seasonal produce.