

SUNDAY LUNCH MENU

2 course €41 / 3 course €50

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

Elderflower Prosecco
frizzante, elderflower purée
€11.50

Aperol Spritz
aperol, orange, soda
€12.50

Passionfruit Spritz
aperol, passionfruit, soda
€12.50

Green Barn Spritz
elderflower, lemon, soda
€12.50

Gin & Tonic
lemon, garden rosemary
€12.00

START

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

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

Free Range Chicken Caesar Salad
broad beans, soft boiled egg, bacon,
aged parmesan, croutons, garden leaves (1,2,3,5,11)

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

MAINS

Slow Cooked Rib of Irish Beef
garden vegetables, roast potatoes,
red wine jus (2,11)

Pan-fried Catch of the Day
confit fennel, shrimp beignet,
prawn bisque, pomme purée (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
walled garden vegetables, wild garlic gnocchi,
rosemary & lemon sauce, baby potatoes (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)

Spinach & Wild Garlic
pinenuts
€7.50 (2)

Baby New Potatoes
rosemary & garlic
€7.50 (2)

Hand Cut Chips
garlic aioli
€5.90

DESSERT

Classic Crème Brûlée
meringue (2,5)

Double Chocolate Brownie
salted caramel, vanilla ice cream (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

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.