



WELCOME LUNCH



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.

Our pestos, hummus, cured meats & breads are available from Jo's Pantry for you to enjoy at home

We serve chilled filtered still and sparkling spring water - Unlimited water €1 per guest

•AUTUMN 2021•

This is a sample menu and is subject to change with the availability of seasonal produce

APÉRITIF

Ballykeefe Gin
Poachers Irish Elderflower Tonic
€10.50

Ballykeefe Gin
Poachers Citrus Rosemary Tonic
€10.50

Aperol Spritz
Prosecco, Aperol, Soda Water
€10.50

Ballykeefe Gin
Poachers Irish Thyme Tonic
€10.50

Prosecco Glass
Vino Frizzante
€9.00

Green Barn Spritz
Prosecco, Elderflower, Lemon, Soda Water
€10.50

START

Leek & Potato Soup
thyme, sage, fennel
€7.00 (vegan option available)

Seafood Chowder
salmon, cod, monkfish, prawns, garden herbs,
guinness brown bread
€12.00 (2,5,6,7,8,)

Chicken Liver Pâté
sourdough toast, chutney, garden pickles
€8.00 (2,3,4)

Bread & Dips
homemade breads, basil & parsley pesto,
coriander hummus, sundried tomato pesto
€8.00 (1,2,6,9,12)

Walled Garden Salad
chargrilled baby gem, baked root vegetables,
fennel, dill, yogurt & garden herb dressing
€9.00 (2,6)vegan option available)

Mezze Plate
falafel, tabbouleh, ardsallagh feta
flatbread, smoked baba ganoush, tzatziki
coriander hummus, smoked almonds
€24.00 for 2 people sharing (2,3,4,9,12)
(vegan option available)

Antipasti
charcuterie, olives, garden pickles, selection of cheese,
sourdough, sundried tomato pesto, hummus, garden pesto
€28.00 for 2 people sharing (1,2,6,12)

MAINS

Panfried Monkfish
citrus caper butter, smashed herb potatoes,
sautéed garden greens
€28.00 (2,7,8)

Burtown Burger
8oz beef burger, coolattin cheddar, garden pesto,
caramelised red onion, herb aioli, hand cut chips,
sourdough bun
€21.50 (2,6,10)

Sri Lankan Vegan Curry
aubergine, courgette, haricot beans, coconut milk
curry leaf, tzatziki, naan bread, organic wild rice
€17.00 (4,10)

Green Burger
chickpea, red lentil, turmeric & fennel patty
caramelised red onion, vegan mayonnaise,
pickled beetroot, crispy herb potatoes
€19.50 (1,4,10,12)

Chicken, Leek, White Wine & Tarragon Pie
roast garden vegetables
€18.00 (1,2,5,6)

Homemade Goat's Cheese & Spinach Ravioli
herb cream sauce, autumnal garden produce, aged parmigiano reggiano
€21.00 (1,2,4,5)

Tuscan Prawn Cassoulet
tiger prawns, tomato, chickpeas, black olives,
capers, garden herbs, crusty sourdoughs, herb oil
€18.00

SIDE PLATES

Hand Cut Chips
herb aioli
€4.95

Smashed Potatoes
salted butter & garden herbs
€4.95

Autumn Garden Produce
extra virgin olive oil or salted butter
€4.95

Allergens

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