

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

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.

START

Wild Garlic Soup

sourdough toast

(v)/2

Bread & Dips

sundried tomato pesto, garden pesto, hummus

(1,2,6)

Springtime Bruschetta

grilled aubergine, roast peppers, mozzarella

wild rocket, balsamic cream

(1,2,6)

MAINS

Burtown Burger

8oz 100% Irish Beef, coolattin cheddar, garden pesto,
caramelised red onion, herb aioli, hand cut chips, sourdough bun

(1,2,6,10,11)

Chicken Caesar Salad

grilled free range chicken breast, garden little gem,
sourdough croutons, crispy bacon, toasted cashews
parmigiano reggiano, garden radish

(1,2,5,6)

Mushroom Risotto

garryhinch mushrooms, walled garden herbs,
walled garden produce, parmiggiano reggiano

(2) (vegan option available)

DESSERT

Basque Cheesecake

brandy cherries

(1,2,5,6)

Rhubarb & Orange Crumble (GF)

vanilla ice cream

(1,2)

Chocolate Brownie (GF)

vanilla ice cream

(2,5)

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

€39 Unlimited filtered still and sparkling water - Tea & coffee inc.
10% will be added to your bill. Service charge goes directly to our team.