

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 & Nettle Soup

sourdough toast (1)

Vegan option available

Mussels Pil Pil

mussels, sundried tomato, garlic,
chilli, garden herbs, sourdough croutes (1,2,7,8,13)

Springtime Bruschetta

grilled aubergine, roast peppers, mozzarella
wild rocket, balsamic cream (1,2,6)

MAINS

10oz Irish Ribeye Steak

mushrooms & onions sautéed in garden herbs,
garden greens, peppercorn sauce, handcut chips (2)

Pan Seared Seabass

seasonal salsa, confit lemon,
roast garden vegetable, herb mash (2,8)

Mushroom Risotto

garryhinch mushrooms, walled garden herbs,
walled garden produce, parmiggiano reggiano
(2) (vegan option available)

DESSERTS

Basque Cheesecake

brandy cherries (1,2,5,6)

Rhubarb & Orange Crumble

vanilla ice cream (1,2)

Chocolate Brownie (GF)

salted caramel, 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

€55 includes entrance to our heritage gardens.

Unlimited filtered still and sparkling water - Tea & coffee inc.

10% will be added to your bill. Service charge goes directly to our team.