



WELCOME.

LUNCH

BURTOWN
House & Gardens



This is a sample menu and subject to change with the seasons.

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

APÉRITIF

Ballykeefe Gin with
Poachers Irish Elderflower Tonic
€10.50

Ballykeefe Gin with
Poachers Citrus Rosemary Tonic
€10.50

Aperol Spritz
Prosecco, Aperol, Sparkling Water
€10.50

Ballykeefe Gin with
Poachers Irish Thyme Tonic
€10.50

Prosecco Glass
Vino Frizzante
€9.00

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

START

Antipasti Board

Iberico ham, chorizo, salchichón, olives, garden pickles, herb wild mushroom, selection of cheese, garden dips (1,2,3,10)
€28.00 for two people sharing

Walled Garden Soup
sourdough (1,4,6,10)
€7.00

Smoked Salmon
Guinness bread, horseradish cream,
garden leaves (1,2,3,8)
€11.50

Garden Dips & Breads
garden pesto, sundried tomato pesto,
hummus (1,2,6,10)
€8.50

Caprese Salad
buffalo mozzarella, brandywine tomatoes,
purple & lemon basil, garden pesto, garden leaves
€12.00

MAIN

Burtown Burger
8oz beef burger, Irish cheddar, garden pesto,
caramelised red onion, wild garlic aioli,
hand cut chips (1,2,3,5,6,9,10)
€21.50

Free Range Chicken Breast Salad
little gem lettuce, pickled garden produce,
24 month aged parmigiano reggiano,
caesar dressing (2,3,5,6)
€19.00

Pan Roasted Fish of the Day
sautéed garden greens, broadbeans, courgette,
fried capers, lemon, new herb potatoes, pesto (2,6,8,9)
€25.00

Tagliata
seared beef strips, garden leaves, cherry tomatoes,
brandywine tomatoes, spring onion, parmigiano reggiano,
sundried tomato pesto, beef & rosemary jus
€19.00

Tiger Prawn Fettuccine
fresh egg pasta, basil pesto, garden produce,
24 month aged parmigiano reggiano (1,2,5,6,7)
€20.00

Walled Garden Salad
roast beetroot, marinated courgette, mini turnips,
garden leaves, broadbeans, ardsallagh feta
Vegetarian Option : avocado & quinoa
€18.00

SIDES

Hand Cut Chips
wild garlic aioli
€5.50

Summer Slaw
cabbage, onion, chilli, ginger, lemon zest & juice, mayonnaise
€4.50

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

