

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.

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

Please note this is a sample menu

## Botanical Gin & Tonics

We use Ballykeefe Gin from Co. Kilkenny & Poachers Tonics from Co. Wexford. We garnish with freshly cut herbs from our walled kitchen garden.

Choose from  
Irish Elderflower, Irish Thyme or Citrus Rosemary Tonic  
€10.50

## Aperitif

We use SO Prosecco from Irish Italian winemaker Annamaria Andreucetti & Elderflower Cordial from Hotwell House in Co. Meath

|   |   |   |
|---|---|---|
| Green Barn Spritz<br>elderflower, lemon, soda<br>€10.50 | Aperol Spritz<br>aperol, orange, soda<br>€10.50 | Passionfruit Spritz<br>aperol, passionfruit, soda<br>€10.50 |
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## Spritz

## Boards

perfect to share as a starter or enjoy as a main course for one

### Antipasti

prosciutto, salami, chorizo, olives, garden pickles, crostini,  
selection of cheese, sundried tomato pesto, hummus, garden pesto  
€28.00 for 2 people sharing (1,2,6,11)

### Mezze Plate

falafel, flatbread, smoked baba ganoush,  
tzatziki, coriander hummus, smoked almonds  
€24.00 for 2 people sharing (1,6,9,10,11) (v)

## Start

### Walled Garden Salad

goats cheese croute, pickled navet, roasted beetroot, purple sprouting broccoli,  
herb marinated courgette, little gem, spicy leaves, walnuts, citrus vinaigrette  
€10.50 starter/ €18.00 main (1,2,3,6)  
add wild prawns, free range chicken €4.00

Walled Garden Soup  
guinness brown bread  
€7.00 (v)

Wild Atlantic Seafood Chowder  
salmon, cod, prawns, mussels,  
garden herbs, guinness brown bread  
€13.00 (1,2,7,8,13)

Chicken Liver Pâté  
fig & apple chutney, garden pickles,  
sourdough toast  
€11.00 (1,2,11)

Pil Pil Prawns  
garlic, chilli, parsley, crusty sourdough  
€12.00 (1,2,7,8)

## Mains

Pan Fried Wild Cod  
garden salsa with capers, olives & lemon,  
roast garden produce & your choice of side plate  
€24.00 (7,8,13)

Free Range Chargrilled Chicken  
garden sage & butter sauce, sautéed garden greens,  
roast garden produce & your choice of side plate  
€23.00 (2)

Pan Seared Potato Cake of Feta and Scallion  
sautéed leeks & garden greens, jerusalem artichoke purée,  
roasted garden produce, organic wild mushroom, garden pesto  
€18.50 (1,2,3,5,6)

Burtown Burger  
10oz 100% Irish Beef, coolattin cheddar, garden pesto,  
caramelised red onion, herb aioli, hand cut chips, sourdough bun  
€22.00 (1,2,6,10,11)

Sri Lankan Vegan Curry  
carrots, sweet potato, haricot beans, coconut milk,  
curry leaf, raita, flat bread, beetroot chutney, basmati rice  
€17.00 (1,4) add wild prawns or free range chicken €5.00

## Side Plates

Hand Cut Chips  
herb aioli  
€4.95 (5)

Roast Garden Vegetables  
extra virgin olive oil  
€4.95 (2)

Herb Mash  
garden herbs, potatoes  
€4.95 (2)

Rosemary Potatoes  
extra virgin olive oil, garden rosemary  
€4.95 (2)

Garden Leaf Salad  
extra virgin olive oil, aged balsamic  
€4.95 (2)

## 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