

# LUNCH

## Seasonal Weekend Dining

Seasonal 3 Course Set Menu €55

*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.*



### STARTERS

**Walled Garden Soup**  
*house Guinness bread<sup>(1,2)</sup> Vegan /G.F. on request*

**Chicken Caesar Salad**  
*pickled garden vegetables, croutons, parmesan (1,3,4,11)*

**Cured Salmon**  
*goats cheese mousse, compressed waterlemon, beetroot ketchup (2,4,8,11)*

**Long-Stem Broccoli Tempura**  
*sun dried tomato hummus, pickled vegetables (1,4,14)*

### MAINS

**Risotto Primavera**  
*peas, asparagus, parmesan, cauliflower mushroom (2,6,11) (V)*

**Catch of the Day**  
*pomme puree, fennel, garden fricasse, mussel & saffron cream (2,4,5,7,8,11,13)*

**Irish Free Range Feighcullen Chicken Supreme**  
*artichoke, baby potatoes, garden vegetables, pique chimichurri (1,2,4,11)*

**Burtown Burger**  
*8oz 100% Irish Beef & Wagyu Beef, Dublin Cheddar, Chef's Burger Sauce, garden slaw, pickled beetroot, garden leaves, hand cut chips, garlic aioli (1,2,3,5,10,11) (GF available)*

**8oz Irish Hereford Striploin Steak**  
*Garryhinch mushrooms sautéed in garden herbs, sautéed onions, garden greens, brandy & peppercorn sauce, hand cut chips<sup>(2,4,11)</sup> €7 supplement*

### SIDE PLATES

**Garden Leaf Salad**  
*extra virgin olive oil, aged balsamic, pickled garden vegetables*  
€8.50 (11) (GF)

**Squash & Garden Greens**  
*feta*  
€7.50 (6) (GF)

**Rosemary Potatoes**  
*rosemary & garlic*  
€7.50 (2) (GF)

**Hand Cut Chips**  
*garlic aioli*  
€6.50 (5) (GF)

### DESSERTS

**Classic Crème Brûlée**  
*shortbread (2,5)*

**Classic tiramisu**  
*(1,2,5)*

**Garden Strawberry Profiteroles**  
*vanilla ice cream*  
*(1,2,5,6)*

**Double Chocolate Brownie**  
*vanilla ice cream, salted caramel (2,5)(GF)*

**Vegan Vanilla Custard**  
*garden rhubarb, strawberry, raisin short bread (1,11,14) (V)*

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, 14. Soya

A discretionary 10% service charge applies to parties of 9 or above.

