

LUNCH

Saturday & Sunday 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(1,2) *Vegan /G.F. on request*

Garden Green Salad
asparagus, peas, radish, parmesan, cured ham, citrus dressing (2,3,4,11)

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

MAINS

Chickpea & Quinoa Falafel
cauliflower puree, garden vegetables. pomegranate (4,6) (V)

Pan-fried Catch of the Day
white asparagus, garden greens, pommes purée. miso beurre blanc (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
carrot, chard royale, Parmesan & parsley sauce (2,3,4,11)

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(2,4,11) €7 supplement

SIDE PLATES

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

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

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

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

DESERTS

Classic Crème Brûlée
shortbread (2,5)

Chocolate Sabayon Mousse
orange tuile, vanilla creme anglaise
(1,2,5,6)

Sticky Date Toffee Pudding
vanilla ice cream (1,2,5)

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

Vegan Vanilla Custard
garden rhubarb, 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.

