

— SUNDAY — LUNCH MENU

2 course €41 / 3 course €50

This is a sample menu, our menus 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.

— APERITIVO —

Elderflower Prosecco frizzante, elderflower purée €11.50	Aperol Spritz aperol, orange, soda €12.50	Passionfruit Spritz aperol, passionfruit, soda €12.50	Gin & Tonic lemon, garden thyme €12.00	Gin & Elderflower Tonic orange, garden rosemary €12.00
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— START —

Walled Garden Soup

house guinness bread (1)

Vegan /G.F. on request

Goat's Cheese Mousse

pickled beetroot, candied walnuts, spicy leaves (1,2,6,12)

Ham Hock & Jane Russell Black Pudding Croquette

piccalilli garden vegetables, tarragon mayonnaise (1,2,3,4,5,11)

Crab and Celeriac Remoulade

green apple, bisque cream, croutons (1,2,3,4,5,7,11)

— MAINS —

8oz Irish Hereford Prime Striploin Steak (€5 supplement)

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

Pan-fried Catch of the Day

confit fennel, shrimp beignet,
bouillabaisse sauce, pomme purée (2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme

baby carrots, sautéed black kale, potimarron gnocchi,
aged parmesan & cream sauce, baby potatoes (1,2,4,5,11)

Coconut Red Lentils

grilled garden vegetables: baby leek, confit carrot, parsnip &
Jerusalem artichoke, curry & lemon dressing (4,6) (V)
add prawns or chicken €4.00

— SIDES —

Garden Leaf Salad extra virgin olive oil, aged balsamic €8.50 (11)	Roast Garden Vegetables basil oil €7.50 (2)	Baby New Potatoes rosemary & garlic €7.50 (2)	Hand Cut Chips garlic aioli €6.50
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— DESSERT —

Vanilla Panna Cotta hazlenut crumble, citrus marmalade (2,5,6)	Double Chocolate Brownie salted caramel, vanilla ice cream (1,2,5)	Coconut Tapioca Pearls pineapple, passionfruit, coconut shortbread (V)
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— 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

A discretionary 10% service charge applies to parties of 9 or above.
Service charge goes directly to our front of house and kitchen teams.