

Takeaway Menu



from our kitchen
to your home

Friday & Saturday 12:30 - 20:00

Sunday 12:00 - 18:00

We are now serving delicious seasonal dishes from our kitchen to your home.

You can call us on (59) 862 3865 to place your order for collection.

Alternatively you can drop in to us and place your order. You can take a walk around our gardens, have a browse in Jo's Pantry for some delicious ingredients for home cooking or treat yourself to a bottle of wine or craft beers or simply sit outside, have a takeaway coffee and enjoy the sights Autumnal Burtown while you wait.

Kids Menu

Margherita Pizza . 6

Breaded Fish & Chips . 6

Pasta with Tomato Sauce .6

Takeaway Menu



Starters

Squash, Rosemary & Spinach Soup . 7

herb oil infused croûtons, smoked yuzu, guinness brown bread (1,2)

Potted Monkfish . 8

soft Japanese milk bread (1,2,8)

Caesar Salad . 8/15

chicken, garden produce, aged parmesan, caesar dressing, marinated anchovies (1,2,5)

Walled Garden Salad . 7/17

roast beetroot, roast onion, ardsallagh goat's cheese, thyme & mint, toasted walnuts, purple sprouting broccoli (2,3,6,11)

Mains

Burtown Burger . 16

28 day dry aged beef burger, smoked knockanore cheddar, triple cooked chips, aioli, garden leaves (1,2,5,11) GF available

Green Burger . 15

seasonal vegetables, herbs, cheddar cheese, triple cooked chips, tartar sauce, pickle salad (1,2,5,11) GF available, V available

Light Crispy Saffron Beer Battered Cod Fillet . 16

triple cooked chips, tartar sauce, broccoli puree (1,8,11)

Finish at home

Wild Mushroom Risotto . 15

spinach, parmesan, truffle oil (1)

heat gently in saucepan

Chicken, Spinach & Rosemary Pie . 16

puff pastry, seasonal produce (1,2)

finish off in preheated oven 180 degrees for 20 min

Burtown Burger Box. 12

28 day dry aged beef burger, smoked knockanore cheddar, potato fondant, aioli, garden leaves (1,2,5,11) GF available

finish off in preheated oven 180 degrees for 20 min

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

Takeaway Menu



Woodfired Pizza

Spiced Meat . 18

mixed meats, new season onions, chilli, fresh garden herbs, garden pickles, tomato herb (1,2,11)

Greenbarn . 17

garden broccoli, squash, beetroot, feta, new season onion, seasonal leaves, spinach (1,2,11)

Margherita . 15

buffalo mozzarella, garden basil, sea salt, tomato herb (1,2,11)

Goat's Cheese . 17

mushroom, thyme, aubergine, onion, heritage tomato, goat's cheese, spinach (1,2,11)

Marinated Chicken . 19

marinated chicken, bacon, squash, spinach, tomato herb (1,2,11)

Florentina . 16

spinach, parmesan, olives, free range egg (1,2,5,11)

Sides

Chips & Aioli . 5 (5), Potato Wedges, Spicy Ketchup . 5 (11)

Garden Salad, Wholegrain Mustard Dressing . 5 (3,11)

Battered Onion Rings . 5 (1)

Dessert

Double Chocolate Brownie . 6

crystallised white chocolate, vanilla cream

Lemon Curd Tart . 6

citrus cream

Apple Crumble . 7

fresh cream

Cheese Box (designed to share) . 12

mixed select cheeses, oat & honey crackers, chutney, grapes

Antipasti Box (designed to share) . 12

mixed select cured meats, soft cheese, grapes, focaccia, chutney

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



TAKEAWAY MENU

Jo's Pantry Deli & Farm Shop is now open

Wednesday to Thursday 12:00 - 18:00

Friday, Saturday & Sunday 11:00 - 18:00

CHICKEN CAESAR SOURDOUGH BAGUETTE - 7.50

MARINATED CHICKEN BREAST, SEASONAL LEAVES, AGED PARMESAN, CAESAR DRESSING

KIMCHI BEEF SOURDOUGH BAGUETTE - 8.50

MARINATED BEEF, HORSERADISH CREAM, GARDEN PICKLES, SEASONAL LEAVES

BRIE SOURDOUGH BAGUETTE - 6.50

BRIE, TOMATO, LETTUCE, GARDEN PRODUCE, PICKLE, TOMATO CHUTNEY

SOUP OF THE DAY - 5.50

SAGE & CHILLI SAUSAGE ROLLS - 4.50

GREEN BARN COLESLAW - 3.95

DUTCH POTATO SALAD - 3.50

SMOKED SALMON TART - 4.50

SPINACH, FETA & PINENUT TART - 4.50

PADRON PEPPER & SUN DRIED TOMATO PESTO - 5.50

SUN DRIED TOMATO PESTO - 5.50

GARDEN BASIL PESTO - 5.50

KALAMATA OLIVE & ROSEMARY TAPENADE - 5.50

PICKLED BEETROOT, PINK PEPPERCORN - 3.50

PICKLED BEETROOT, SEA SALT - 3.50

PICKLED BEETROOT, ROSEMARY & PINK PEPPERCORN - 3.50

GUINNESS BROWN BREAD - 6.50

DOUBLE CHOCOLATE BROWNIE - 3.50

LEMON TART - 3.50

CHOCOLATE GANACHE TART - 3.50

TAKEAWAY WINE LIST



We are passionate about our wines and we work closely with our suppliers to source wines that we can stand by. We source wines that compliment our produce and menus.

As a restaurant we only stock wine that are produced by small batch winemakers using, when possible, organic grapes and sustainable methods. We hope you enjoy our wine list as much as we do.

WHITE

Neleman 2019

València DO, Spain - Viognier, Verdil

Verdil gives a floral nose and Viognier provides body and aromatics to the taste.

Grapes are hand-harvested and then fermented in stainless steel tanks.

The result is an aromatic, intense wine, light-bodied with a bone dry finish.

€20.30- Bottle
(Organic, Vegan)

Colutta Pinto Grigio 2018

Friuli, Italy - Pinto Grigio

This highly crafted white wine has effusive aromas of apple blossoms and quince with underpinnings of bitter almonds. It is intense with rich and refreshing flavours.

The characteristics of this wine are influenced by the breeze of the Adriatic.

€27.30 - Bottle
(Organic)

Macon-Solotr  2018

Burgundy, France - Chardonnay

Beautiful soft ripe fruits, a softer rounder style, layered, balanced by a fresh acidity with a soft creamy finish. The Auvigue family who have been winemakers for generations work their vineyards sustainably.

€22.40 - Bottle
(Vegan)

Domaine Bergerie De L'Hortus 2019

Languedoc, France - Sauvignon Blanc, Chardonnay, Viognier

There is ripe fruit coming through from the Chardonnay, a crisp backbone of acidity from the Sauvignon & a peachy delicacy from the Viognier.

€35.00 - Bottle
(Organic)



WHITE

Domaine Ollier Taillefer, Allegro 2019

Languedoc, France - Roussanne, Rolle

A wonderfully aromatic white wine beautifully crafted from the Roussanne and Rolle grape varieties. It has a lovely creamy texture on the palate and is a superb match for poultry and rich fish dishes.

€25.00 - Bottle
(Organic)

Domaine Thomas & Fils, Sancerre 2018

Loire, France - Sauvignon Blanc

This 2018 Sancerre provides classic Loire Valley Sauvignon Blanc zest & minerality. Dry with tasty citrus, orchard & tropical fruit notes. This wine is medium in body with a creamy texture & high acidity.

€26.60 - Bottle

Domaine Ricard Tasciaca 2017

Loire, France - Sauvignon Blanc

Sauvignon Blanc from the Loire is steadfastly unoaked. However maverick winemaker Vincent Ricard has gently aged this wine in French oak. The results are sublime. Aromas of nectarine and ginger, with white fruit texture, a long finish with orange peel zip.

€29.40 - Bottle
(Vegan, Organic)

Domaine Paterianakis, Assyrtiko 2017

Crete, Greece - Assyrtiko

A white wine made from copper-coloured grapes, it presents an optimal level of acidity and pleasant mineral qualities. This is a supple, aromatic, floral wine, revealing intense hints of ripe pear and apple blossom.

€31.50 - Bottle
(Organic)



ROSÉ

Chateau Haut Rian Rosé 2018

Bordeaux, France - Merlot, Cabernet Sauvignon

Slightly baked aromas of fruit with a palate of spice, pepper and black fruits.
Savoury, spicy and delicious. A wonderful Rosé wine displaying a touch of class.

€7.00 - Glass, €20.30- Bottle

Domaine Éric Gelly Rosé 2018

Languedoc-Roussillon, France - Grenache

Crisp, clean and juicy, with delicious strawberry and raspberry flavours, a hint of crushed violets and crunchy red apple on the finish. This is 100% Grenache, steel fermented with skins whipped away before too much colour or tannins are imparted.

€22.40 Bottle

(Organic)

Domaine Bergerie De L'Hortus Rosé 2019

Languedoc, France - Syrah, Grenache

Wine for the beach from the South of France. With an attractive pink colour, it exudes ripe, summer fruits and gives a crisp finish. An exceptional Rosé wine that deserves your attention.

€26.60- Bottle

(Organic)



RED

Neleman Tempranillo 2019

València DO, Spain - Tempranillo, Monastrell

The result is a brilliant cherry red wine with violet inflections, young and punchy with vibrant red fruit and floral aromatics. The palate is fleshy, soft and silky, bursting with bright strawberry and red cherry flavours with soft spice and a hint of vanilla.

€20.30 - Bottle
(Organic, Vegan)

Mas Las Caves, 2018

Cotes Du Roussillon, France - Syrah, Grenache, Mourvedre

The black soils of the Mas Las Caves estates are farmed organically by the Gardies family. The wine this careful cultivation yields is true to its origin with subtle liquorice and olive notes on the nose and a generously fruits and mild tannic palate.

€22.40 - Bottle
(Organic)

Le Ronsay, Beaujolais, 2018

Beaujolais, France - Gamay

This wine is bursting with scents of plums, cherries and liquorice, followed by a medium to full bodied fleshy palate that's framed by fine, chalky tannins and dominated by pretty fruit

€25.20 - Bottle

Bouchard Pere & Fils, Pinot Noir 2018

Burgundy, France - Pinot Noir

The exuberant strawberry aromas blend happily with subtle earthy tones and an occasional glimpse of liquorice and spice peaks out from behind the meaty, herbal flavours

€26.60



RED

Chateau Maucoil Cotes Du Rhones, 2018

Rhone, France - Carignan, Grenache, Syrah

Flavours of loganberry, blackberry, orange and sunny southern herbs like rosemary and lavender, married with a delicious milk chocolate richness.

Gorgeous warmth, generosity and finesse.

€26.60 - Bottle (Organic)

Morgon, Côte du Py, 2018

Beaujolais, France - Gamay

Côte du Py in Morgon is one the most sought after and hardest to secure wines.

Grown organically and fermented on skins for 4-5 days; this wine is elegance and finesse balanced with power, long finish and Burgundian 1er Cru style.

€28 - Bottle

Quinta do Crasto, Douro, 2017

Douro, Portugal - Tinta Barroca, Touriga Franca, Touriga Nacional, Tinta Roriz

Blackberries and plums delicately balanced with exquisite smoky, spice notes.

Elegant yet packed with deep rich fruits and a chocolate vanilla edge.

Wonderful red wine from Portugal.

€39.20 - Bottle

(Vegan)

