



WELCOME

We are reopening on Wednesday July 1st. We cannot wait to welcome everyone back to enjoy our delicious produce from our summer harvests.

Here at The Green Barn we are adhering to the H.S.E & Bord Failte guidelines in order to keep staff, guests safe and the wider community safe and well. Our social distancing measures has resulted in limited capacity measures in our restaurant.

RESERVATIONS

Please note at this time we can only accommodate walk in guests if we have space and it is safe to do so.

Reservations are strongly advised to avoid disappointment.

Reserve your table at www.burtownhouse.ie

For reservations over 6 people please email your enquiry to info@burtownhouse.ie

OPENING TIMES

Wednesday to Friday

Brunch 09:00 - 11:30 Lunch 12:30 - 15:30

Saturday

Brunch 09:00 - 11:30 Lunch 13:00 - 16:00

Dinner 18:30 - 20:30

Sunday

Brunch 09:00 - 11:30 Lunch 13:00 - 16:30

Please note Sunday lunch service is Set Menu only



ETHOS

Simply we start with the freshest seasonal produce that has almost always been grown in our walled kitchen garden, polytunnels and fields.

MENUS

We serve honest, unfussy, 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. For ingredients we can't produce ourselves we only use the very best authentic producers whom we have forged close relationships with.

COVID - 19

Here at The Green Barn our staff and guests wellbeing is paramount. We are aware that some of our guests are elderly or vulnerable or may have elderly or vulnerable family members.

The Green Barn is committed to providing a safe environment for all so you can have piece of mind when you visit us.

Our team have been issued with a Post-COVID manual outlining thorough measures that we are taking to protect our guests and our team.

Strict cleaning & sanitising systems have been put in place and are monitored diligently.



BRUNCH MENU

Our Brunch Menu is served Wednesday to Sunday from 09:00 - 11:30

Freshly Squeezed Orange Juice
€4.50

Jo's Nutty Granola
Homemade Granola, Organic Unsweetened Yoghurt, Irish Honey,
Candied Coconut & Garden Rhubarb Compote
(1,2,6,10)
€8.50

The Barn
2 grilled Nolan's Sausages, Streaky Bacon, Feta & Herb Potato Cake,
Wilted Spinach, Free Range Poached Eggs, Hollandaise, Sourdough
(1,2,3,5,11) Gluten Free Available
€14.50

Wild Mushrooms
Wild Mushrooms, Thyme, Wilted Spinach, Roast Baby Turnips,
Free Range Poached Eggs, Hollandaise, Sourdough
(1,2,5,11) Vegan Option Available
€14.50

Goat's Cheese
Goat's Cheese, Citrus & Honey Mousse, Pickled Courgettes, Roast Baby Turnips,
Wilted Spinach, Fresh Herbs, Hollandaise, Sourdough
(1,2,5,11)
€14.50

Pancakes
Candied Coconut, Garden Rhubarb Compote & Organic Maple Syrup
(1,2,5,6)
€9.50 - 6.50(children's portion)

Poached Free Range Eggs
Wilted Spinach, Hollandaise, Herbs, Sourdough
(1,2,5) Gluten Free Available
€9.00

Add to any dish - Streaky Bacon €2.00, 2 Nolan's Sausages €3.00, 2 Poached Eggs €2.50

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



LUNCH MENU

Our Lunch Menu is served

Wednesday to Friday from 12:30 - 15:30, Saturday 13:00 - 16:00

Please note this menu is not available on Sunday. We are now serving a set menu for Sunday lunch

START

Breaded Crab Cakes, Homemade Tartar Sauce, Roasted Baby Turnips,
Pickled Salad & Garden Leaves 9.00 (1,2,11)

Garden Broccoli and Cashel Blue Cheese Soup & Homemade Guinness Bread (v) 7.00 (2)

Green Barn selection of Fresh Breads, Herb Butter & Homemade Dips (v) 7.50 (1,2,6,11)

Greek Mezze – Tzatziki, Hummus, Baba Ghanoush, Olives, Feta Cheese Salad and Breads 8.00 (1,2,11)

MAINS

Free Range Irish Chicken Supreme, Streaky Bacon, Chorizo, Broad Bean, Courgette, Broccoli,
Basil and Onion Ragout 18.50 (11)

Beef Burger with Burtown Dexter Beef, Knockanore Smoked Cheddar, Aioli,
Onion Confit, Garden Greens & Triple Cooked Hand Cut Chips 19.50 (1,2,3,5,11)

Green Burger with Courgette Fritters, Garden Pickles, New Season Onions, Tartar Sauce,
Triple Cooked Hand Cut Chips & Seasonal Salad (v) 18.50 (2,3,5)

Pan Roasted Atlantic Cod Fillet, Seasonal Produce, Sautéed Herb Potatoes and Beurre Blanc 19.00 (1,2,13)

Garden Vegetable Fettuccine Pasta, Cream & Pesto Sauce and Parmesan Cheese Crisps (v) 17.00 (2,6,1)

Chicken Salad, Herb Croûtons, Parmesan, Baby Gem Lettuce, Seasonal Garden Produce
& Homemade Caesar Dressing 15.00 (1,2,11)

Spiced Meat Pizza with Mixed Meats, New Season Onions, Chilli, Fresh Garden Herbs,
Garden Pickles 19.00 (1,2,11)

Green Barn Pizza with Garden Broccoli, Baby Courgettes, Beetroot, Feta, New Season Onion,
Seasonal Leaves & Spinach Cream Base 17.00 (1,2,7)

SIDES

Triple Cooked Chips & Aioli 4.50, (1,2,3) Seasonal Salad with House Dressing 5.50 (3)

DESSERT

Lemon Tart, Fresh Cream 6.50 (1,2,11)

Chocolate Brownie, Chocolate Ice Cream 7.00 (1,2)

Seasonal Crumble, Ice Cream 7.00 (1)

Selection of local cheese, Honey & Oat Crackers, Seasonal Salad with Olives & Chutney 12.00 (1,2,11)

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



SUNDAY LUNCH SET MENU

Sunday Lunch is served from 13:00 - 16:30

2 COURSES € 27

3 COURSES € 34

START

Breaded Crab Cakes, Homemade Tartar Sauce, Roasted Baby Turnips,
Pickled Salad & Garden Leaves (1,2,11)

Garden Broccoli and Cashel Blue Cheese Soup & Homemade Guinness Bread (v) (2)

Chicken Salad, Herb Croûtons, Parmesan, Baby Gem Lettuce, Seasonal Garden Produce
& Homemade Caesar Dressing (1,2,11)
(vegetarian option available)

MAINS

Beef Burger with Burtown Dexter Beef, Knockanore Smoked Cheddar, Aioli,
Onion Confit, Garden Greens & Triple Cooked Hand Cut Chips (1,2,3,5,11)

Green Burger with Courgette Fritters, Garden Pickles, New Season Onions, Tartar Sauce,
Triple Cooked Hand Cut Chips & Seasonal Salad (v) (2,3,5)

Garden Vegetable Fettuccine Pasta, Cream & Pesto Sauce and Parmesan
Cheese Crisps (v) (2,6,1)

Spiced Meat Pizza with Mixed Meats, New Season Onions, Chilli, Fresh Garden Herbs,
Garden Pickles (1,2,11)

Green Barn Pizza with Garden Broccoli, Baby Courgettes, Beetroot, Feta, New Season
Onion, Seasonal Leaves & Spinach Cream Base (1,2,7)

DESSERT

Lemon Tart, Fresh Cream (1,2,11)

Chocolate Brownie, Chocolate Ice Cream (1,2)

Seasonal Crumble, Ice Cream (1)

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



DINNER MENU

Our Dinner Menu is served on Saturday evening from 18:30 to 20:30

START

Whiskey Oak Smoked Beef, Savoury Cream Egg, Spicy Leaves, Pickled Salad & Smoked Paprika Oil
12.00

Cured Kilmore Quay Salmon, Seaweed, Beetroot Carpaccio, Seasonal Vegetable Puree & Lemon Oil
11.00

Confit Organic Carrots, Grilled Courgettes, Roast Baby Turnips, Broad Bean Puree & Rosemary Oil
10.00

MAINS

Fillet of Dexter Beef, Rosemary & Thyme Beef Tea, Confit New Season Onion,
Candied Garlic Broccoli & Organic Potatoes
Chef recommends serving our beef medium rare
40.00

Beurre Noisette Poached Monkfish, Vegetable Textures, Seasonal Potatoes,
Broad Beans & White Butter Sauce
36.00

Garden Vegetable Risotto, Truffle Oil, Fresh Herb Mascarpone Cheese & Spicy Leaves
29.00

DESSERT

Berries, Candied Organic Nuts & Corn Pannacota & Fresh Mint
9.00

Dark Belgian Chocolate Parfait, Meringue & Frozen Vanilla Cream
9.00

Local Cheese Selection, Green Barn Chutney, Spiced Salad, Marinated Olives and Oat Crackers
14.00

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