



WELCOME

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

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

Thursday

Brunch 09:00 - 11:30 Lunch 12:30 - 15:30 Pizza 15:30 - 18:30

Friday & Saturday

Brunch 09:00 - 11:30 Lunch 13:00 - 16:00
Pizza 15:30 - 18:30 Dinner 18:30 - 20:30

Sunday

Brunch 09:00 - 11:30 Lunch 13:00 - 16:30 Pizza 15:30 - 18:30

Please note Sunday lunch service is Set Menu only

PROSECCO

Rebula Prosecco Frizzante Valdobbiadene NV

Veneto, Italy - Parellada, Macabeu

Beautifully delineated notes of ripe pear and peach enveloped in a softly-caressing mousse and with succulent hints of honeydew melon on the finish. The extra complexity and richness of the Valdobbiadene classification makes it a satisfying and lasting aperitif.

€8.00 - Glass, €32.00 - Bottle

CAVA

CARLES ANDREU, CAVA, BRUT

Conca De Barbera, Spain - Parellada, Macabeu

Aged for a minimum of 18 months, this sparkling wine from Spain is pale yellow in colour with green highlights and fine bubbles. Fruity on the nose with an intense apple aroma.

A dry and fruity palate.

€32.00 - Bottle

(Vegan)





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

1/2 Rosslare Bay Lobster, Triple Cooked Handcut Chips, Seasonal Salad & Butter Sauce 27 (2,10,11)

Free Range Irish Chicken Supreme, Streaky Bacon, Chorizo, Courgette 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, Blue Cheese, Garden Pickles, New Season Onions,
Tartar Sauce, Triple Cooked Hand Cut Chips & Seasonal Salad (v) 18.50 (1,2,3,5)

Pan Roasted Hake, Tomato Salad, Garden Pesto, Olive Tapenade & Herb Potato 19.00 (1,2,13)

Courgette, Tomato, Aubergine, Goat's Cheese & Garden Herb Tian with New Potato,
Garden Leaves & Olive Oil (v) 17.00 (2,6,1)

Walled Garden Salad, Garden Seasonal Produce, Goat's Cheese, House Dressing (v) 15.00 (2,10,11)

Chicken Salad, Herb Croutons, Parmesan, Garden Lettuce, Seasonal Garden
Produce & Homemade Caesar Dressing 15.00 (2,10,11)

Spiced Meat Pizza with Mixed Meats, New Season Onions, Chilli, Fresh Garden Herbs, Garden Pickles 19.00

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

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



DINNER MENU

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

START

Cherry Tomato Gazpacho, Fresh Garden Cucumber, Basil 9.00

Summer Squash filled with Caponata, Feta Cheese, Heirloom Tomato, Olive Tapenade, Garden Leaves, Focaccia Crackers 10.00

Smoked Beef, Savoury Cream Egg, Smoked Paprika Oil, Parmesan, Salad leaves 11.00

Yellow Beet Carpaccio, Beet Puree, Cucumber Relish, Mousseline of Smoked Salmon 11.00

MAINS

Fillet of Dexter Beef, Mushroom Ketchup, Baked Herb Butter Potato, Confit Beef Tomato, Onion Stack, Beef & Garden Herb Tea 40.00

Corn Fed Chicken Supreme stuffed with Bacon Mousse, Egg Fried Marrow, Seasonal Garden Produce, Cashel Blue Cream 30.00

Loin of Halibut, Potato & Spinach Gratin, Grilled Vegetables & Beurre 38.00

Fettuccine Carbonara with Bacon, Candied Garden Garlic, Broccoli, Sourdough Toast 24.00

Aubergine, Courgette, Beef Tomato & Goats Cheese Tian, Seasonal Garden Produce, Pesto Sauce & Garden Leaves 22.00

DESSERT

Vegan Chocolate Ganache Tart, Brown Bread Ice Cream, Oat Crumble

Lemon Custard Tart, Vanilla Ice Cream, Cucumelon

Vegan Rhubarb Crumble, Whipped Citrus Cream

Cheese Board, Oat Crackers, Grapes, Walnuts, Fig & Apple Jam

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)

Soup of the Day & Homemade Guinness Bread (v) (2)

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

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

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)

Pan Roasted Hake, Seasonal Produce, Sautéed Herb Potatoes & Beurre Blanc (1,2,13)
Courgette, Tomato, Aubergine, Goat's Cheese & Garden Herb Tian with New Potato,
Garden Leaves & Olive Oil (v) (2,6,1)

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

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

Double Chocolate Brownie with Ice Cream (1,2,11)

Carrot Cake with Fresh Cream

Lemon Drizzle Cake with Fresh 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



JUNIOR MENU

We value every guest, even our younger guests here at The Green Barn.
The dishes on our Junior Menu are homemade with
the freshest seasonal produce and made to order.

MAIN COURSE

Homemade Pasta served with fresh seasonal produce - 8.50 (1)
Choose one: Tomato Sauce, Plain, Butter (2), Cheese (2), Chicken

Beef Burger in Brioche Bun, Tomato Ketchup, Seasonal Produce & Chips
10.50 (1,2,11)

Nolan's Sausages, Tomato Ketchup, Seasonal Produce & Chips
9.00 (1,11)

Roasted Corn Fed Chicken Supreme, Seasonal Produce, Chips & Gravy
11.50 (2)

Margherita Pizza, Tomato Sauce, Buffalo Mozzarella & Fresh Basil
8.50 (1,2)

Breaded Fish & Chips, Seasonal Produce & Tomato Ketchup
9.50 (1,2,8)

SWEET TREATS

Chocolate Brownie & Vanilla Ice Cream
5.00 (1,2)

Selection of Ice Creams & Chocolate Chip Cookie
5.50 (2)

Jelly & Ice Cream
4.50 (2)

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



WOODFIRED PIZZA MENU

SPICED MEAT - €19

Mixed Meats, New Season Onions, Chilli, Fresh Garden Herbs,
Garden Pickles, Tomato Herb

GREENBARN - €17

Garden Broccoli, Baby Courgette, Beetroot, Feta, New Season Onion,
Seasonal Leaves, Spinach

SPINACH & MUSHROOM - €17

Spinach, Wild Mushrooms, Roasted Beetroot, Feta, Fresh Thyme, Garden Pesto

MARGHERITA - €15

Buffalo Mozzarella, Garden Basil, Sea Salt, Tomato Herb

GOAT'S CHEESE - €17

Mushroom, Thyme, Aubergine, Onion, Heritage Tomato, Goat's Cheese, Spinach

MARINATED CHICKEN - €19

Marinated Chicken, Streaky Rashers, Courgette, Spinach, Tomato Herb

SALAD - €6.50

Buffalo Mozzarella, Seasonal
Garden Leaves, House Dressing

Organic Red Quinoa, Garden Produce,
Walled Garden Leaves, Toasted Cashews,
Herb & Wholegrain Mustard Dressing

DIPS -€2

Homemade Garlic Aioli

Homemade Tartar

Homemade Tomato Pesto

THE WINE LIST



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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.

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WHITE

Neleman Viognier-Verdil 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.

€7.00 - Glass, €29.00 - 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.

€9.00 - Glass, €39.00 - Bottle

(Organic)

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.

€36.00 - Bottle

(Organic)

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.

€42.00 - 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.

€45.00 - 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, €29.00 - 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.

€32.00 - Bottle

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.

€38.00 - Bottle



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.

€7.00 - Glass, €29.00 - 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.

€8.00 - Glass, €32.00 - 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

€36 - Bottle

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.

€40 - Bottle

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.

€38.00 - Bottle (Organic)

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

€38 - Bottle

