

Christmas

◆ OPENING HOURS

DECEMBER

Friday 4th - Brunch, Lunch, Dinner
Saturday 5th - Brunch, Lunch, Dinner
Sunday 6th - Brunch, Lunch

Monday 7th - Closed
Tuesday 8th - Closed
Wednesday 9th - Brunch, Lunch
Thursday 10th - Brunch, Lunch
Friday 11th - Brunch, Lunch, Dinner
Saturday 12th - Brunch, Lunch, Dinner
Sunday 13th - Brunch, Lunch

Monday 14th - Closed
Tuesday 15th - Closed
Wednesday 16th - Brunch, Lunch
Thursday 17th - Brunch, Lunch
Friday 18th - Brunch, Lunch, Dinner
Saturday 19th - Brunch, Lunch, Dinner
Sunday 20th - Brunch, Lunch

Monday 21st - Closed
Tuesday 22nd - Brunch, Lunch
Wednesday 23rd - Brunch, Lunch
Christmas Eve - Brunch, Lunch
Christmas Day - Closed
St. Stephen's Day - Closed
Sunday 27th - Brunch, Lunch

Monday 28th - Closed
Tuesday 29th - Brunch, Lunch
Wednesday 30th - Brunch, Lunch
Thursday 31st - Brunch, Lunch



Christmas

◆ OPENING HOURS ◆

JANUARY

Friday 1st - Brunch, Lunch, Dinner
Saturday 2nd - Brunch, Lunch, Dinner
Sunday 3rd - Brunch, Lunch

Monday 4th - Closed
Tuesday 5th - Closed
Wednesday 6th - Brunch, Lunch
Thursday 7th - Brunch, Lunch
Friday 8th - Brunch, Lunch Dinner
Saturday 9th - Brunch, Lunch Dinner

◆ SERVICE TIMES ◆

Brunch - 09:00 - 11:30

Wednesday - Friday Lunch - 12:30 - 16:30
Saturday & Sunday Lunch 13:00- 16:30

Dinner - 18:30 - 21:00

◆ RESERVATIONS ◆

You can book by clicking link in bio to visit our website
burtownhouse.ie
or call us on (59) 862 3865
or email us info@burtownhouse.ie





ETHOS

Welcome to The Green Barn, we hope you enjoy your experience, our food and the setting with views to our kitchen garden, our elegant rustic interiors and our super team of friendly staff. Simply we start with the freshest seasonal produce that has almost always been grown in our walled kitchen garden, polytunnels and fields.

STARTER

Salmon Gravlax, Guinness Brown Bread, Seasonal Pickle Salad, Citrus Organic Yogurt 9.00 (1,2,3,8,11)

Colcannon Soup, Walnuts, Garden Herbs, Toasted Sourdough (V) 7.00 (1,2)

Chicken Liver & Port Pate, Melba Toast, Seasonal Walled Garden Salad 8.00 (1,2,11)

Beef Tartar, Quail's Egg, Smoked Paprika Oil, Pickles 10.00 (3,4,5,11)

Butter Poached Vegetables wrapped in Cabbage, Spiced Beetroot Humus, Focaccia Bread 7.50 (1,2)

MAINS

28 Day Aged Beef Burger, Pickles, Sweet Onion Confit, Smoked Knockanore Cheddar,
Triple Cooked Chips, Aioli, Garden Produce Salad 19.50 (1,2,3,4,11)

Turkey and Ham Ballantine, Butter Confit Saffron Barrel Potatoes, Roasted Seasonal Vegetables,
Burtown Cranberry Sauce, Chestnut Roasting Gravy 19.50 (2,3,4,6,11)

Festive Nut Roast, Roast Seasonal Vegetables, Roasted Nuts, Cranberries, Mushrooms,
Saffron Confit Barrel Potatoes, Onion Gravy 19.00 (2,3,4,6,9,11)

● Baked Monkfish, Bechamel Sauce, Rosemary Lemon Potatoes, Garden Vegetables, Confit Lemon,
Walled Garden Salad, White Butter Sauce 24.00 (2,3,8,11)

Wild Mushroom Ravioli, Mushroom Garlic & Herb Sauce, Herb Salad, Parsnip Crisps 19.00(1,2,3,4,11)

72 Hour Slow Roasted BBQ Beef Rib, Baked Potato, Green Barn Coleslaw,
Seasonal Vegetables, BBQ Sauce 25.00 (2,3,4,11)

DESSERT

Dark Chocolate Ganache, Coconut, Beetroot Meringue, Vanilla Ice Cream 9.50 (2,5,11)

Citron Tart, Lemon Jelly, Nut Crumble, Lemon Sorbet 8.00 (1,2)

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 7.50 (1,2,5)

Poached Pear, Spinach Sponge, Berry Soup, Vanilla Ice Cream 8.00 (1,2,11)

Cheese Board, Selection of Cheese, Chutney, Sweet Pickles, Walnuts, Honey Oat Crackers 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



ETHOS

Welcome to The Green Barn, we hope you enjoy your experience, our food and the setting with views to our kitchen garden, our elegant rustic interiors and our super team of friendly staff. Simply we start with the freshest seasonal produce that has almost always been grown in our walled kitchen garden, polytunnels and fields.

STARTERS

Pan Fried Scallops, Bacon, Celeriac Puree, Beetroot & Parsnip Crisps 12.00

Aged Beef Tartar, Cured Quail Egg, Herb Oil, Horseradish Salad 14.00

Cured Salmon, Citrus Yogurt, Seasonal Salad, Sourdough, Pickles 10.00

Green Barn Garden, Texture of Vegetables, Herb Salad, Parsnip Puree, Harissa Oil 8.00

MAINS

Fillet Steak, Wild Mushroom, Sweet Confit Onions, Fondant Potato,
Seasonal Produce Beef Tea 40.00

Poached Monkfish, Sautéed Herb Potato, Seasonal Vegetables,
Parsnip Crisps, White Butter Sauce 32.00

Black Sole (on the bone), Herb New Potatoes, Garden Vegetables,
Caper Butter Sauce, Lemon Confit, Seasonal Salad 40.00

Grilled Chicken Supreme, Barrel Confit Potatoes, Roast Vegetables, Confit Garlic, Jus 25.00

Risotto, Seasonal Vegetables, Mascarpone Cheese, Parmesan, Seasonal Salad 24.00

Wild Mushroom Ravioli, Garlic Mushroom Sauce, Crispy Parsnips, Truffle Oil 22.00

DESSERT

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Caramel 8.00

Organic Chocolate Brownie, Chocolate Ice Cream, Chocolate Sauce, Sweet Beetroot Crisp 9.00

Lemon Tart, Raspberry Sorbet, Caramelised Lime, Peach Jelly 8.00

Red Vine & Orange Pannacotta, Vanilla Sauce, Caramelised Nut Crumble 8.00



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.

— MAINS —

Kid's Turkey and Ham, Potatoes, Roasted Seasonal Vegetables,
Burtown Cranberry Sauce, Chestnut Roasting Gravy 11.50 (2,3,4,6,11)

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

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)

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

— DESSERT —

Chocolate Brownie & Vanilla Ice Cream 5.00 (1,2)
Selection of Ice Creams & Chocolate Chip Cookie 5.50 (2)

THE 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.

€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)

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.

€32.00 - 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.

€36.00 - 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.

€38.00 - 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.

€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

(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.

€38.00 - 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.

€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 it's 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

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



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.

€38.00 - 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.

€40 - 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.

€56 - Bottle

(Vegan)



PROSECCO

Rebuli 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)

IRISH FRUIT WINES

MÓINÉIR

Co. Wicklow, Ireland

Strawberry

This artisan wine is handcrafted in small batches in the Garden of Ireland. Dancing with the aromas of summer, the taste is complex and alluring on the palate, while a hint of sweetness gives way to full-bodied flavour, tapering to a crisp finish. A dry and fruity palate.

€34.00 - Bottle (Vegan)

Raspberry

The purity and intensity of the flavours and aromas of the berries are reflected in the light-bodied, fine, off-dry style of the wine, capturing a rare taste of the fleeting Irish summer. Perfect as a gift or as a wine for special occasions, it pairs beautifully with a range of dishes.

€36.00 - Bottle (Vegan)

Blackberry

Wild elderberries are blended with luscious Irish blackberries to create this delicious wine. With real depth of fruit flavour, capturing the moment when the Irish Summer turns to Autumn.

€36.00 - Bottle (Vegan)

