

Welcome to The Green Barn

We hope you enjoy your time here, our food, and the setting with views to our kitchen garden, our elegant rustic interiors, and our super team of friendly staff.

Ethos simply we start with the freshest seasonal produce that has almost always been grown in our organic walled kitchen garden, polly tunnel or fields.

Menu We serve honest, unfussy, unpretentious food, letting our produce be the strength in what you eat. We like to combine seasonal ingredients, using flavours, textures, and colours, hence offering changing menu's that reflect what is happening in our garden.

Brunch 10am - 12 noon

Freshly squeezed orange juice 3.50

Jo's homemade nutty cranberry
granola, seasonal fruit, Irish organic yogurt 5.50 (1,2,6,9)

Poached eggs, toasted sourdough, spinach,
hollandaise & crispy bacon or goats cheese 9.90 (1,2,5) *BM

Wild Atlantic smoked salmon, scrambled eggs, chard & toasted sourdough
11.50 (1,5,8) *BM

Whelan's gourmet sausage, feta and spring onion potato cake, crispy bacon, poached egg, slow roasted
balsamic portobello mushroom, toasted sourdough & hollandaise 14 (1,2,5) *BM

Smashed avocado, white Mausou peanut rayu, toasted sourdough, portobello mushroom and wilted kale
8.90 (1,2,6,9,10) 8

Children's pancakes with raspberries, chocolate & hazelnut spread 5.50 (1,2,6)

Sourdough toast & Burtown preserves 3.25 (1)

Make brunch a meal to remember

Freshly squeezed orange juice, Joanna's homemade granola and a choice of one of our other brunch meals,
tea or coffee 19

Please be patient All our food is prepared freshly

Vegetables may vary depending on what is freshly picked from the kitchen garden

Allergen Information: 1 : Wheat, (Gluten). 2 : Dairy, 3 : Mustard, 4 : Celery,
5 : Eggs, 6 : Nuts, 7 : Crustaceans, 8 : Fish, 9 : Peanut, 10 : Sesame Seeds,
11 : Sulphur dioxide, 12 : Lupin, 13 : Molluscs

Lunch 12:30pm

Homemade Elderflower Prosecco 7.50, Bowl of olives 3.80

Start

Fresh garden soup, sourdough bread 6.95 (1,2, 4,6,10)

Burtown walled garden salad, selection of pickled & roasted seasonal vegetables,
5 mile goat crostini, toasted walnuts, citrus vinaigrette 9 (main 14) (2,3,6)

Quick lunch

Homemade rye sourdough loaf with north Atlantic king prawns, pickled cabbage
& cottage cheese with a bowl of garden soup 14

Main

Feta and scallion potato cake, wilted red Russian kale and leek, Pablo beetroot, baby carrots, shiitake
mushroom, parsnip puree and garden pesto 15 (1,2)

Free range chicken, leek & kale pie with a white wine & tarragon cream sauce & puff pastry, served with
seasonal garden produce 15.00 (1,2,5)

Wild Atlantic fish pie, white wine and dill cream sauce, mashed potato topping, roasted seasonal garden
produce, 16.50 (1,2,7,8)

Home-reared organic Dexter beef burger , Knockanore cheddar cheese, & pickled beetroot, garden salad,
twice cooked chips & aioli 16.00 (1,2,3,5)

Burtown green burger of glazed portobello mushroom, confit red pepper, Cooldaniel blue cheese, crispy
kale, tarragon & truffle mayo,
twice cooked chips & aioli €14.50 (1,2,5)

Sides

Twice cooked chips & aioli 3.50, Garden salad 4.50, Seasonal vegetable bowl 4.50

Finish with

Jo's cheese of the week, two piece cheeseboard with Green Barn chutney, Sheridan's Crackers 6.50

Dessert menu available Please ask a waitress

Drinks

Lemonade, (pink or cloudy), ginger beer 3.95, San Pellegrino blood orange 3.00, Coke / Diet Coke 3.00,

Sparkling elderflower 3.20

Unlimited filtered sparkling/still water 1 pp

Espresso 2.60/Double Espresso 2.80, Americano 3.10 Latte 3.40 , Cappuccino 3.50, Organic clipper tea
2.90, Burtown organic herbal tea 3.10

Alternative milks Soya, Coconut, Oat, Almond add 60c

Sunday Lunch

Elderflower Prosecco €7.50

Bowl of Olives €3.50

Start

Seasonal Garden Soup 6.95 (4,6,10)

Salad of Kale, Roast Pablo Beetroot, Five Mile Creamery Goats Cheese & Walnut, Young Navet & Pickled Golden Beetroot, Balsamic Vinaigrette 8 (1,2,5,6)

Selection of Breads, Sun-dried Tomato Dip and Garden Herb Pesto 7.25 (1,3,6)

Main

Home-Reared Organic Round Roast Dexter Beef, Savoy Cabbage, Roasted Seasonal Vegetables, Mashed Potato, Thyme Jus 16.50 (2,3,)

Free Range Chicken, Leek & Kale Pie with a White Wine & Tarragon Cream Sauce & Puff Pastry, Served with Seasonal Garden Produce 15.00 (1,2,5)

Wild Atlantic Fish Of The Day, Wilted Red Russian Kale, Leeks, Mashed Potato, Garden Herb Pesto, Roasted Seasonal Garden Produce 16.50 (2,8)

Feta and Scallion Potato Cake, Wilted Red Russian Kale and Leek, Pablo Beetroot, Baby Carrots, Shiitake Mushroom, Parsnip Puree and Garden Pesto 15 (1,2)

Home-Reared Organic Dexter Beef Burger , Knockanore Cheddar Cheese, & Pickled Beetroot, Garden Salad, Twice Cooked Chips & Aioli 16.00 (1,2,3,5)

Drinks

Drinks Lemonade, (Pink or Cloudy), Ginger Beer 3.95, San Pellegrino Blood Orange 2.50, Coke / Diet Coke 2.50, Con Traas Irish Apple Juice 2.95, Unlimited Filtered Sparkling Water/Still Water 1 pp

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Cakes & Puddings

Chocolate Brownie & Ice Cream €4.80 (1,2,5,6,10)

Scone & Homemade Preserves €3 (1,2,5)

Orange, Chocolate and Ginger Cake (Vegan) (GF) €5.50 (6)

Coconut and Lime Cake (GF) €5.50 (2,5,6)

Baked Cheesecake with Fresh Berries €5.50 (1,2,5)

Apple and Almond Frangipane Tart €5.50 (1,2,5,6)

Mince Pie & Cream €2.95 (1,2,5,6)

Apple Crumble with Ice Cream €5.50 (1,2,5)

Pair of Truffles €2.50 (1,2,5,6)

Carrot and Walnut Cake (1,2,5,6)

Drinks

Lemonade (Pink or Cloudy), Ginger Beer €3.95

San Pellegrino Blood Orange €2.50 Diet Coke/Regular Coke €2.50

Espresso €2.60/Double Espresso €2.80/Americano €3.10

Latte €3.40/Cappuccino €3.50/Organic Clipper Tea €2.90/

Burtown Organic Herbal Tea €3.10

Unlimited Filtered Still or Sparkling Water at €1.00 per person

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Children's Menu

Garden Soup 3.50 (2,4)

Whelans artisan sausage, mash & gravy €8 ()

Penne pasta with tomato sauce €7 (1,5)

Spaghetti bolognese €8 (1,10)

Bread crumbed fish, chips & ketchup €8 (.....)

All dishes served with seasonal vegetables

Chocolate brownie served with ice cream €4 (1,2,5,6)

Two scoops ice cream €3 (2,5,6)

Dinner

Start

Burtown Salad of Kale, Purple Sprouting Broccoli, Feta & Walnut, Young Navet,
Pickled Golden Beetroot, Balsamic Vinaigrette 8

Natural Smoked Haddock and Leek Gratin, Chorizo,
Knockanore Smoked Cheddar Cheese 10

Main

Organic Home-Reared Sirloin of Dexter Beef, Savoy Cabbage, Portobello
Mushroom, Onion Relish, Thyme Jus 29

Wild Atlantic Halibut, Wilted Red Russian Kale, Roasted Carrot & Parsnip,
Capers, Lemon Butter Emulsion 26

Spinach & Sautéed Mushroom Risotto, Roasted Golden & Pablo Beetroot,
Grana Padano Parmesan 18

Dessert

Burtown Garden Apple Crumble and Vanilla Bean Ice Cream 8

Blackberry Creme Brûlée, Pistachio & Orange Shortbread Biscuit 8

WINE LIST

TAP

PINOT GRIGIO 6 1/2 Lt 17 Bt 24

NERO D'AVOLA 6 1/2 Lt 17 Bt 24

PROSECCO 7.50 GLS

WHITE

MOULIN DE GASSAC GUILHEM ORGANIC 6.5 26
A GRENACHE BLANC BLEND, THIS SHOWS A DELICATE NOSE OF ACACIA AND PEAR AND A MID-WEIGHT, HARMONIOUS PALATE OF LEMON, DILL AND GREEN OLIVE.

CHATEAU PESQUIE VENTOUX LES TERRASSES 2015 7.50 30
A BLEND OF THREE VIOGNIER, ROUSSANNE & CLAIRETTE. ALL CONTRIBUTE THEIR OWN STRENGTHS TO THE STYLE MAKING IT POPULAR WITH ALL THOSE WHO COME TO TRY IT. NOT CONFUSED BY OAK FLAVOURS, THE TERRASSES SINGS WITH FLORAL EXPRESSION AND A SATISFYING MINERAL BACKBONE.

CAVE TALMARD MACON 2017 8 32
CLASSIC WHITE MACON (BURGUNDY) - CHARDONNAY WITHOUT THE OAK, A WINE THAT OFFERS ALL THE MINERAL LED RICHNESS OF GOOD CHARDONNAY WITH WARMER STONE FRUIT NOTES MAKING IT EXCEPTIONALLY ENJOYABLE AND EASY TO DRINK.

JULES TAYLOR SAUVIGNON BLANC MARLBOROUGH 2016 34
AROMAS LEAP FROM THE GLASS IN A BURST OF PASSIONFRUIT, GRAPEFRUIT AND WHITE-FLESHED NECTARINE, WITH WHISPERS TOO OF NETTLE AND JALAPEÑO PEPPER. THE HIGH-SPIRITED, ALIVE PALATE SHOWS CLEAR CITRUS AND LEMONGRASS NOTES, WITH LOVABLE TEXTURE AND A FIRM BACKBONE OF JUICY ACIDITY.

CHATEAU DE LA JAUBERTIE AOC ORGANIC BERGERAC 2016 35
YOU DON'T HAVE TO BE A DETECTIVE TO REALISE THAT THIS MOUTH-WATERING ORGANIC WINE STANDS OUT FROM THE CROWD. DIG A LITTLE DEEPER AND YOU'LL DISCOVER ITS INTENSE FLORAL AROMA WITH SUBTLE HELPINGS OF GRAPEFRUIT AND CITRUS. GOLD MEDAL WINNER AT THE CONCOURS DE BORDEAUX, INTERNATIONAL WINE CHALLENGE COMMENDED WINNER.

ROSE

MOULIN DE GASSAC GUILHEM - ORGANIC 6.5 26
LIGHT IN COLOUR DRY AND CRISP.

LA CLAPE CLASSIQUE ROSÉ, CHÂTEAU D'ANGLÈS, LANGUEDOC 34
INTENSE COMPLEX NOSE OF WHITE FLOWERS AND FRUITS, CITRUS FRUITS AND SMALL RED BERRIES. PLENTIFUL MOUTH WITH A LONG, COMPLEX AROMATIC COMPOSITION BALANCED BY A MINERAL FRESHNESS.

RED

MOULIN DE CASSAC GUILHEM - ORGANIC THE PALATE IS DRY AND REFRESHING, REVEALING COOLING RED APPLE SKIN AND PEACH NOTES.	6.5	26
TOMAS CUSINE LLEBRE TEMPRANILLO 2014 PRODUCING WINE IN THE NORTH EASTERN AREA OF CATALONIA, THIS LITTLE KNOWN SMALL PRODUCER DOES WONDERFUL THINGS WITH TEMPRANILLO. CASSIS. PLUMS, AND A LIGHTLY SPICED FINISH ARE JUST THE BEGINNING WITH THIS WINE	7.5	29
BOUCHARD PÈRE ET FILS, MORGON AROMAS OF RED FRUIT AND WHITE FLESHED FRUIT. FLESHY ON THE PALATE AND APPEALING FULLNESS. PERFECT WITH MEAT DISHES IN SAUCE AND GAME BIRDS. SINCE ITS FOUNDATIONS IN 1731, BOUCHARD PÈRE ET FILS HAS PUT TOGETHER AN EXCEPTIONAL VINEYARD HOLDING ALONG THE CÔTE D'OR.		34
CHATEAU MAUCOIL COTES DU RHONE-VILLAGES ROUGE 2014 FLAVOURS OF LOGANBERRY, BLACKBERRY, ORANGE - AND SUNNY SOUTHERN HERBS LIKE ROSEMARY AND LAVENDER, MARRIED WITH A DELICIOUS MILK CHOCOLATE RICHNESS. GORGEOUS WARMTH, GENEROSITY AND FINESS.		38
CHATEAU DU MOULIN ROUGE 2009 WHEN YOUR GETTING CASSIS, TOBACCO AND PRUNE LED FRUIT FROM THE BORDEAUX AT THIS LEVEL ITS A GOOD THING. 2009 IS A GREAT VINTAGE AND DRINKING WELL NOW AS THIS WINE ILLUSTRATES PERFECTLY		39
BOURGOGNE PINOT NOIR BOUCHARD PERE & FILS 2016 VINES THAT RANGE 30-40 YEARS, CLASSIC BURGUNDIAN EARTHINESS WITH PURE BERRY FRUIT AND A LONG FRUIT FINISH		42
STICKY WINE		
CHATEAU GRANDE MAISON 'ORGANIC MONBAZILLAC 2012 SOME THINK HE'S CRAZY OTHERS THINK HE'S LOST THE PLOT BUT WE, AND WE ARE NOT ALONE, THINK HE'S A GENIUS - THIERRY DESPRÈS SMALL ORGANIC VINEYARD IN THE MONBAZILLAC PRODUCES SCINTILLATING SWEET DESERT WINES WORTHY OF THE GREAT ESTATES OF HIS FAMOUS NEIGHBOURS IN SAUTERNES. RATED 'OUTSTANDING' AND ACHIEVING 5 STARS FROM RESPECTED WINE WRITER AND CRITIC, ROBERT PARKER, IS NO SMALL ACHIEVEMENT FOR A MAN WHO STANDS UNDER THE FULL PORTRAIT OF NAPOLEON IN HIS 800 YEAR OLD KEEP AND TASTES THE DELIGHTFUL TOASTED BRIOCHE, MUSK, WHITE TRUFFLE, GARDENIA, HONEY AND CITRUS RIND FLAVOURS OF THIS TRULY DELICIOUS SWEET WINE		42

CAVA BRUT SELECCIÓN, VILLA CONCHI , CATALONIA

39

NAMED AFTER CONCHI, A WOMAN WHO LOVED FRENCH SPARKLING WINES – A TRIBUTE TO WOMEN AROUND THE WORLD! GOOD INTENSITY WITH FRUIT AROMAS AND TOASTED NUANCES. FRESH, WARM, PLEASANT AND ROUND ON THE PALATE WITH A LONG FINISH.

THIS IS A BEAUTIFULLY BALANCED AND FRESH CAVA, CLEAN APPLE AND PEAR FRUITS, FRESH CITRUS NOTES WITH A CLEAN, CANDIED LEMON FINISH.

“ONLY 3% OF CAVA IS MADE OUTSIDE CATALONIA, INCLUDING THIS BEAUTY FROM RIOJA.” MARTIN MORAN IN THE SUNDAY TIMES 15TH APRIL 2018

“A BOTTLE SO PRETTY, IT’S PERFECT FOR GIFTING, THIS TOP QUALITY CAVA IS MADE BY THE SAME TRADITIONAL METHOD AS CHAMPAGNE, GIVING IT CRISP APPLE FLAVOURS WITH A FULL, TOASTY FINISH.” THE IRISH INDEPENDENT, 9TH DECEMBER 2017

“THE FUTURE FOR OPEN-HEARTED WINE LOVERS IS TO EMBRACE THE EXISTENCE OF VERY HIGH QUALITY SPARKLING WINES MADE WITH THE SAME CARE AND AMBITION AS CHAMPAGNE” AND VILLA CONCHI SCORES 90 PTS. THE SUNDAY BUSINESS POST 13TH AUGUST 2017

“GOOD BALANCE BETWEEN FRUITS AND A ROUNDED NOTE OF TOAST. DELICIOUS APERITIF, OR SERVE WITH SALADS AND LIGHT FISH DISHES” CORINNA HARDGRAVE, THE IRISH INDEPENDENT 25TH APRIL 2017

CHAMPAGNE HENRIOT, BRUT SOUVERAIN NV

75

A BEAUTIFUL GOLD COLOUR. THE BUBBLES ARE PERSISTENT, FINE AND REGULAR. THE NOSE IS PLEASANT, MADE VERY ELEGANT BY THE LARGE AMOUNT OF CHARDONNAY. SHARP, WELL BALANCED AND HARMONIOUS ON THE PALATE. THE HENRIOT FAMILY HAS BEEN IN THE AREA SINCE THE 16TH CENTURY AND IT WAS IN 1808 THAT THEY BEGAN TO SELL WHAT HAD BEEN UNTIL THEN A VERY PRIVATE CHAMPAGNE. THIS WAS THE BIRTH OF THE HOUSE WHICH IS STILL TODAY MANAGED BY THOSE WHO BEAR ITS NAME.

FROM THE CHOICE OF THE GRAPES TO THE BOTTLING, THE HENRIOT FAMILY IS COMPLETELY INVOLVED IN THE MAKING OF THE CHAMPAGNE WHICH IS TO CORRESPOND TO THEIR IDEA OF PERFECTION. FOR NEARLY TWO CENTURIES AND SEVEN GENERATIONS, THE FAMILY HAS PATIENTLY KEPT ITS SECRETS, ENRICHED BY TRADITION AND SAVOIR-FAIRE. IT IS ABOVE ALL AT THE TIME OF BLENDING, THE HIGHLIGHT OF CHAMPAGNE’S TRADITION, THAT THE HOUSE EXERCISES ITS SKILL TO ENHANCE THE CHARACTER OF THE GRAPES WHICH HAVE BEEN RIGOROUSLY SELECTED FROM THE BEST VINEYARDS, ABOVE ALL THE CHARDONNAY, WHICH IS AT THE HEART OF THE HENRIOT BLENDS.

THE GRAPES FROM EACH VARIETY, EACH VINEYARD AND EVEN EACH PLOT ARE VINIFIED SEPARATELY AND ENSURE AN EXCEPTIONALLY VAST RANGE OF WINES TO REPRODUCE THIS INIMITABLE STYLE EVERY YEAR. THE CELLAR MASTER AND MEMBERS OF THE FAMILY WILL EXERCISE THEIR SKILL TO PRODUCE A DELICATE, SUBTLE MIXTURE TO OBTAIN THE PERFECT BLEND WHICH, SEVERAL YEARS LATER, WILL GIVE BIRTH TO THE UNIQUE CHAMPAGNE HENRIOT CUVÉES, FAMED FOR THEIR ELEGANCE, REFINEMENT AND EXQUISITE LIGHTNESS.