



GROUP DINNER MENU

Simply we start with the freshest seasonal produce that has almost always been grown in our organic walled kitchen garden, polytunnels and fields. We serve honest, 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. We have been growing food and nourishing our soil naturally for over 150 years.

APERITIVO

Green Barn Spritz
elderflower, lemon, soda
€12.50

Aperol Spritz
aperol, orange, soda
€12.50

Limoncello Spritz
limoncello, thyme, soda
€12.50

Passionfruit Spritz
aperol, passionfruit, soda
€12.50

START

Walled Garden Soup
house guinness bread (1)
Vegan /G.F. on request

Slow-cooked Organic Salmon
avocado wasabi, orange pickled cucumber,
capers, wild garlic mayo, orange citrus dressing (2,3,4,5,8,11)

Garden Leeks & Crispy Poached Egg
pickled beetroot, hazelnut, caper dressing (1,2,6,12)

Paté en Croute
chicken, duck, guinea fowl, pistachio, piccalilli (1,2,3,4,6)

MAINS

10oz Irish Hereford Prime Striploin Steak
garden greens, handcut chips, mushrooms, sautéed onions,
brandy & peppercorn sauce (2) (GF)

Pan-fried Catch of the Day
confit leek & fennel, crab remoulade,
prawn bisque, potato croquette (1,2,4,5,7,8,11,13)

Irish Free Range Feighcullen Chicken Supreme
haricot bean & baby potato stew, grilled Toulouse sausage,
walled garden vegetables, tarragon and mustard sauce (2,4,5,11)

Homemade Chickpea & Quinoa Falafel
curried cauliflower purée, garden coriander dressing,
pomegranate, garden vegetables (6,10,11) (V)
add prawns or chicken €5.00

SIDES

Garden Leaf Salad
extra virgin olive oil, aged balsamic,
garden pickles
€8.50 (11) (GF)

Squash & Kale
roast pine nuts & feta
€7.50 (6) (GF)

Rosemary Potatoes
rosemary & garlic
€7.50 (2) (GF)

Hand Cut Chips
garlic aioli
€6.50 (5) (GF)

DESSERT

Chocolate Fondant
vanilla ice cream, dulce de leche (2,5)

Classic Crème Brûlée
shortbread (2,5)

Pear Tarte Fine
vanilla custard, chocolate sauce (1,6) (V)

ALLERGENS

Please be aware nuts are used in our kitchen

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

€75

10% will be added to your bill. Service charge goes directly to our team.