



TO START

- Wild Atlantic Way Chowder** €17
Local Fish & Shellfish, Leek, Potato, Pea, Scallion & Soda Bread (1, 2, 3, 4, 7, 14)
- Buttery Garlic Prawns** €19/27
Chorizo, Chilli, Potato & Parsley (1, 2, 7, 12)
- Smoked Salmon** €20/25
Dill Labneh, Baby Capers & Dromoland Brown Bread (1, 4, 7, 12)
- Warm Duck Confit Terrine** €16.50
Salsa Verde, Pickled Red Onion Salad (3, 7, 12)

SALADS

- Walled Garden Salad Bowl** €17/22
Kale, Cucumber, Edamame, Cherry Tomato, Couscous, Avocado & Red Onion (1, 6, 12)
- Add €7 Chicken (7) | €8 Smoked Salmon (4, 7)
- Fennel & Kohl Rabi Salad** €16/21
Shaved & Pickled Fennel & Kohl Rabi, Shallot, Tarragon & Ricotta (7, 12)

FAVOURITES

- The “Fig Tree” Burger** €26
Toasted Brioche Bun, Pickled Gherkin, Sriracha Mayo, Celeriac Slaw & Hand Cut Chips (1, 3, 7, 10, 12)
- Fish & Chips** €27
Pale Ale Beer Batter, Mint Mushy Peas, Tartar Sauce & Lemon (1, 3, 4, 10, 12)
- Fish of the Day** €34
Mediterranean Vegetables, Chickpeas, Mussel & Tarragon Velouté (4, 7, 12)

Any Dietary Requirements?

Please notify your server as most dishes can be modified.



Ask your server for details on our Daily Specials.

MAINS

- Grilled Prime Irish Steak** *Ribeye* €40
Fillet €50
Hand Cut Chips, Pickled Onion Rings, Wedge Salad with Sichuan Peppercorn Dressing & Green Peppercorn sauce (1, 6, 7, 12)
- Miso Tofu Steak** €24
Aubergine Caviar, Maple, Crisp Onions & Garden Herbs (6, 11, 12)
- Slow Cooked Lamb Shoulder** €33
Minted Smashed Baby Potatoes, Honey & Cumin Glazed Parsnip (7, 12)

SIDES

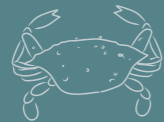
- House Hand-Cut Chips** €6
- Buttered Mash** (7) €6
- Sea Salt & Herb Chips** €6
with Garlic Remoulade (3, 10)
- French Beans, Broccoli & Almond** (8, 7) €6
- Walled Garden Green Salad** €6
with House Dressing (10, 12)

PIZZA

Gluten-free bases and vegan cheese available. Ask your server for more details.

- Classic Margherita** €22
Buffalo Mozzarella, San Marzano Vine Plum Tomato, Basil & Dressed with Extra Virgin Olive Oil (1, 7)
- Pepperoni** €23
Buffalo Mozzarella, San Marzano Vine Plum Tomato, Black Olives, Dressed with Rocket & Extra Virgin Olive Oil (1, 7, 12)
- The Walled Garden Ortolana** €24
Buffalo Mozzarella, Tomato, Piquillo Peppers, Grilled Aubergine, Artichoke, Courgette, Dressed in Basil & Cratloe Hills Cheese (1, 7, 12)
- St. Tola Veronese** €24
San Marzano Vine Plum Tomato, Caramelized Onion, St. Tola Goats Cheese, Basil Pesto, Dressed with Parma Ham (1, 7, 12)

From Farm to Fork



We proudly use the finest locally sourced produce to ensure every dish is fresh, flavourful and sustainably crafted.

Burren Smokehouse, Lisdoonvarna, Co. Clare
CS Fish, Doonbeg, Co. Clare
Star Seafoods, Killarney, Co. Kerry
Joe Melody Farm, Bunratty, Co. Clare
Meere's Butchers, Ennis, Co. Clare
Pat O'Connor & Sons, Limerick, Co. Limerick
Con Woods & John Millane, Co. Clare

SALMON & TROUT
MIXED SEAFOOD
MIXED SEAFOOD
FREE-RANGE EGGS
SAUSAGES & PUDDING
LAMB & PORK
HERBS, FLOWERS & SALAD



Allergen Information

- Gluten Free Option
- Vegetarian
- Vegan

- 1. Cereals containing gluten
- 2. Crustaceans
- 3. Eggs
- 4. Fish
- 5. Peanuts
- 6. Soybeans
- 7. Milk
- 8. Nuts
- 9. Celery
- 10. Mustard
- 11. Sesame Seeds
- 12. Sulphur dioxide and sulphites
- 13. Lupin
- 14. Molluscs