







TO START

Soup of the Day €8.50
With Sourdough (1, 7, 9)  




Wild Atlantic Way Chowder €17
Local Fish & Shellfish, Leek, Potato, Pea, Scallion, Soda Bread (1, 2, 3, 4, 7, 14) 

Buttery Garlic & Chilli Prawns €19/27
Lemon, Parsley, Sweetcorn, Chorizo (1, 2, 7, 12) 

Galway Bay Smoked Salmon €19/27
Horseradish Cream, Capers, Beetroot, Brown Soda Bread (1, 3, 4, 7, 12) 


Warmed St Tola Goats Cheese €17/22
Portobello Mushrooms, Caesar Salad, Pinenuts & Pumpkin Seeds (4, 7, 8, 10, 12) 

SALADS


Walled Garden Salad Bowl €17/22
Kale, Cucumber, Edamame, Cherry Tomato, Couscous, Avocado, Red Onion (1, 6, 12)   
Add €7 Chicken (7) | €9 Prawns (2, 7)

SANDWICHES

Ham & Cheese “Golfers” Toastie €19
Hegarty’s, Mustard, Sourdough, Fried Egg, Sweet Pickle, Hand Cut Chips (1, 7, 10, 12) 

Heritage Club Sandwich €20
Crisp Bacon, Roast Free-Range Chicken, Tomato, Lettuce, Smoked Onion Mayo, Bloomer Loaf, Hand Cut Chips (1, 3, 7, 10, 12) 

FAVOURITES

Grilled Irish Angus Beef Burger €26
Toasted Brioche Bun, Cheddar, Pickled Gherkin, Sriracha Mayo, Celeriac Slaw, Hand Cut Chips & Baby Gem (1, 3, 7, 10, 12) 

Fish & Chips €27
Pale Ale Beer Batter, Mint Mushy Peas, Tartare Sauce, Lemon (1, 3, 4, 10, 12)

Catch of the Day €34
Mediterranean Vegetables, Chick Pea Piperade Veloute (4, 7, 12)

MAINS

Grilled Irish Black Angus Ribeye Steak €40
Onion Rings, Flat Mushroom, Hand Cut Chips, Green Peppercorn Sauce (1, 7, 12)

Walled Garden Pappardelle €25
Garlic, Chilli, Pak-Choi, Scallion, Egg, Stem Broccoli, Soy (1, 3, 6, 12) 
Add €7 Chicken (7) | €9 Prawns (2, 7)

Supreme of Irish Free-Range Chicken €31
Onions, Button Mushrooms, Tomato, Lardons, Parsley Mash (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)

Any Dietary Requirements?

Please notify your server as most dishes can be modified.



Ask your server for details on our Daily Specials.

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,
Newmarket on Fergus, 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