



TO START

Wild Atlantic Way Chowder €17

Local Fish & Shellfish, Leek, Potato, Pea, Scallion, Soda Bread
(1, 2, 3, 4, 7, 9, 12, 14)

Baked Butternut Squash €16

St Tola Goats Cheese, Pomegranate & Redcurrant

(7, 12) Creamy Roast Celeriac Risotto €16/€24

Garden Peas, Truffle & Parmesan

(7, 12) Wild Forest Mushrooms on Toast €15

Sourdough, Garlic, Pine nuts, Rocket, Olive Oil
(1, 12)

SALADS

Nourish & Nosh Bowl €17/22

Chopped Kale, Edamame, Heirloom Tomato, Cucumber, Quinoa, Beetroot, Pumpkin Seeds (6, 12)

Add €7 Chicken (7) | €8 Smoked Salmon (4, 12)

King Prawn 'Salade Tiede' €17/22

Shaved Kohl Rabi & Fennel, Puy Lentils & Onion, Sauté King Prawns, Lemon White Balsamic
(2, 7, 12)



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

SANDWICHES

Three Cheese Toastie €14

Dubliner Cheddar, Coolea, Gubbeen, Mustard, Red Onion, Gherkin, Sourdough, Sweet Vegetable Pickle
(1, 7, 10, 12)

Heritage Club Sandwich €20

Crisp Bacon, Roast Chicken, Tomato, Gem, Smoked Mayo, Bloomer Loaf, Garnish Chips
(1, 3, 10, 12)

PLANT POWERED

Vegetable Stir-Fry Udon Noodle Bowl €25

Chilli, Peppers, Aubergine, Pak-Choi, Scallion, Soy (1, 6, 12)
Add €7 Chicken (7) | €9 Prawns (2, 7)

Chickpea & Squash Curry €26

Lemongrass, Ginger, Chilli, Chutney, Coriander, Almond Rice, Naan
(1, 6, 8, 12)
Add €7 Chicken (7) | €9 Prawns (2, 7)

SIDES

Hand-Cut Chips €6

Sea Salt & Herb Fries €6

with Garlic Remoulade (3, 10, 12)

Buttered Mash (7) €6

Roast Root Vegetables €6

French Beans, Broccoli €6

& Almond Butter (7, 8)

Walled Garden Green Salad €6

with House Dressing (10, 12)



FAVOURITES

Grilled Irish Angus Beef Burger €26

Toasted Brioche Bun, Dubliner Cheddar, Gherkin, Sriracha Mayo, Onions, Gem, Chips & Red Cabbage Slaw
(1, 3, 7, 10, 12)

Coastal Catch & Fries €27

Wild Hake Fillet, Dromoland Pale Ale Beer Batter, Mint Mushy Peas, Tartare Sauce, Lemon (1, 3, 4, 10, 12)

MAINS

Mushroom Pappardelle €25

Wild Mushrooms, Garlic Cream, Parmesan, Scallion, Charred Tender Stem (1, 3, 7, 12)

Add €7 Chicken (7) | €9 Prawns (2, 7)

Silver Hill Duck Leg Confit €29

Braised Puy Lentils, Onions, Lardons, Spinach, Madeira Sauce (7, 12)

'Gourmet Game' Venison Stew €30

Roast Vegetables & Mash, Parsley (7, 9, 12)

Grilled Irish Angus Ribeye Steak €39

Pearl Onions & Mushrooms, Green Peppercorn Sauce, Hand Cut Chips, Gem & Rocket (7, 12)

Pan-Fried Fish of The Day €34

Gubbeen Chorizo Baby Potatoes, Leeks, Tomato, Chive & Lemon Butter (4, 7, 12)

Any Dietary Requirements?

Please notify your server as most dishes can be modified.



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
SALMON & TROUT
Lisdoonvarna, Co. Clare
CS Fish
MIXED SEAFOOD
Doonbeg, Co. Clare

Star Seafoods
MIXED SEAFOOD
Killarney, Co. Kerry
Joe Melody Farm
FREE-RANGE EGGS
Bunratty, Co. Clare

Meere's Butchers
SAUSAGES & PUDDING
Ennis, Co. Clare
Pat O'Connor & Sons
LAMB & PORK
Limerick, Co. Limerick
Con Woods & John Millane
HERBS, FLOWERS & SALAD
Newmarket on Fergus,
Co. Clare

