

The Walled Garden

The walled garden is divided into three sections, the walls of the first (originally referred to as ‘The ornamental Walled garden’) and second (originally referred to as ‘The Nursery’walled garden) are thought to date from the time of Queen Anne (1702 -1714) and the orchard section is thought to be Elizabethan (1558 – 1603).

Rainfall is recorded in the walled garden every morning and quantities are submitted to the Met office every month for the last 80 years.

The walls are constructed from red brick, source unknown, which absorb and retain heat from the sun and then slowly release it, raising the temperature against the wall.

The first of Dromoland’s three adjacent walled gardens, it is now a gloriously colourful, atmospheric and immaculately maintained place, its numerous flowerbeds filled with vividly colourful shrubs, perennials, grasses and roses (including the Lady Ethel Rose) as well as seasonal displays of bedding plants.

Low brick walls, stone ornaments and formal clipped yew hedges give structure and a sense of permanence. Today it simply gives us a more beautiful and luxuriant garden to enjoy.

Feel free to take a stroll!



Welcome

‘Nourishment, Abundance, Tranquillity’
Casual favourites,
imaginative dishes crafted from
fresh market and
walled garden ingredients

The Fig Tree
RESTAURANT

TO START

Wild Mushroom Soup 9
Pangrattato, Parmesan (1, 7, 9, 12)

Antipasti Board 22
Cured Meats, Marinated Olives, Focaccia, Pickled Vegetables (1, 10, 12)

Burrata 17
Roast Squash, Sage, Chilli Honey, Pistachio (7, 8)

Chicory & Winter Leaves 16
Pear, Toasted Almonds, Pecorino, Aged Balsamic (7, 8, 12)

Saffron & Parmesan Arancini 13
Tomato Sauce (1, 3, 7, 9, 12)

MAINS

Grilled Irish Angus Ribeye Steak 40
Portobello Mushroom, Parmesan Fries, Rocket, Salsa Verde (4, 7, 10, 12)

Wild Mushroom & Roast Squash Lasagne 25
Taleggio Béchamel, Parmesan (1, 3, 7, 9, 12)

Slow Cooked Beef Shin 33
Paccheri, Red Wine Ragu, Parmesan, Gremolata (1, 7, 9, 12)

FAVOURITES

The "Fig Tree" Burger 26
Toasted Brioche Bun, Provolone, Pickled Gherkin, Rocket, Hand Cut Chips, 'Nduja Mayo (1, 3, 7, 10, 12)

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

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

Pan-Roasted Fish of the Day 34
Cannellini Beans, Cavolo Nero, Salsa Verde (4, 10, 12)

SIDES

House Hand-Cut Chips 6

Buttered Mash (7) 6

Parmesan & Rosemary Fries (7) 8

Tenderstem Broccoli & Cavolo Nero 6
with Chilli & Garlic (7)

Walled Garden Green Salad 6
(10, 12)

PIZZA

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

Classic Margherita 22
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil (1, 7)

Pepperoni 23
Buffalo Mozzarella, San Marzano Tomato, Black Olives, Rocket, Extra Virgin Olive Oil (1, 7)

St. Tola Veronese 24
San Marzano Tomato, Goats Cheese, Caramelized Onion, Basil Pesto, Parma Ham (1, 7, 8)

Nduja & Ricotta 24
San Marzano Tomato, Basil, Chilli Oil (1, 7)

DESSERTS

Sticky Toffee Pudding 15
Butterscotch Sauce, Vanilla Ice Cream (1, 3, 7)

Apple & Rhubarb Crumble 14
Oat & Almond, Cinnamon, Vanilla Ice Cream (1, 3, 7, 8)

Tiramisu 14
Mascarpone, Espresso-Soaked Savoiardi, Cocoa (1, 3, 7)

Olive Oil Cake 14
Whipped Crème Fraîche, Candied Citrus, Lemon Syrup (1, 3, 7)

Chocolate Torte 15
Orange, Candied Hazelnut, Hazelnut Praline (6, 8)

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	SALMON & TROUT
CS Fish, Doonbeg, Co. Clare	MIXED SEAFOOD
Star Seafoods, Killarney, Co. Kerry	MIXED SEAFOOD
Joe Melody Farm, Bunratty, Co. Clare	FREE-RANGE EGGS
Meere's Butchers, Ennis, Co. Clare	SAUSAGES & PUDDING
Pat O'Connor & Sons, Limerick, Co. Limerick	LAMB & PORK
Con Woods & John Millane, Co. Clare	HERBS, FLOWERS & SALAD

Any Dietary Requirements?
Please notify your server as most dishes can be modified.

Ask your server for details on our Daily Specials.

Allergen Information

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

Gluten Free Option
Vegetarian
Plant Based
Dairy Free

All prices listed in Euro.