



Ethos

Welcome to The Green Barn, we hope you enjoy your experience, our food and the setting with views to our kitchen garden, our elegant rustic interiors and our super team of friendly staff. Simply we start with the freshest seasonal produce that has almost always been grown in our walled kitchen garden, polytunnels and fields.

Freshly Squeezed Orange Juice €4.50

Jo's Nutty Granola

Homemade Granola served with Organic Unsweetened Yoghurt, Irish Honey, Candied Coconut & Garden Rhubarb Compote

(1,2,6,10)

€8.50

The Barn

2 grilled Nolan's Sausages, Streaky Bacon, Feta & Herb Potato Cake, Wilted Spinach, Free Range Poached Eggs, Hollandaise, Sourdough

(1,2,3,5,11) Gluten Free Available

€14.50

Wild Mushrooms

Wild Mushrooms, Thyme, Wilted Spinach, Roast Baby Turnips, Free Range Poached Eggs, Hollandaise, Sourdough

(1,2,5,11) Vegan Option Available

€14.50

Honey Goat's Cheese

Goat's Cheese, Citrus & Honey Mousse, Pickled Courgettes, Roast Baby Turnips, Wilted Spinach, Fresh Herbs, Hollandaise, Sourdough

(1,2,5,11)

€14.50

Pancakes

Candied Coconut, Garden Rhubarb Compote & Organic Maple Syrup

(1,2,5,6)

€9.50 - 6.50(children's portion)

Poached Free Range Eggs

Wilted Spinach, Hollandaise, Herbs, Sourdough

(1,2,5) Gluten Free Available

€9.00

Add to any dish - Streaky Bacon €2.00, 2 Nolan's Sausages €3.00, 2 Poached Eggs €2.50

Allergens: 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
