

Turnip House Menu

Food Allergies and Intolerances:

Before you order your food and drinks please speak to Elaine or John if you want to know about our ingredients

Seasonal Vegetable Soup

home made with fresh organic vegetables
vegetarian, without dairy or gluten.

with home baked wheaten scones

(not gluten free)

£4.50

Home Baked Cakes

choose from (when available):

lemon drizzle cake

chocolate brownie loaf (gluten free)

ginger cake

sultana bread

£2.25

Drinks

tea

cafetière coffee

hot chocolate

a selection of fruit teas

earl grey tea

£2.00

apple or orange fruit juice

£1.50

All our food is home cooked on the premises from
locally sourced, organic (where possible) produce.

Our aim is to use increasing amounts of food grown on site.

We hope you enjoy.

**We can host special events
such as Birthday Parties,
Please ask for details**



History

Formed in 1987 by Elaine and John McCombe,
Turnip House is a craft business.

We make knitwear, crochet and felt pieces in our workshop.

We have a shop displaying locally made crafts.

10 miles from here on the Trassey Road we renovated a vernacular, listed Mourne farmhouse as home and craft studio. After 23 years we moved here, to the Townland of Benraw.

On this 2 acre site is an abandoned farmhouse with outbuildings. Our plan is to renovate and refurbish; to turn what was dilapidated and out of use into creative space.

The house, vacated in 1977 contains a large number of artefacts: photographs, clothing, furniture, newspapers, farming documents, food and drink containers. We hope to display these as a snapshot of County Down farmhouse life, 40 years ago.

We are turning the land into a nature garden. Over 700 native trees have been planted so far.

We are happy to share our progress and hope that your visit to Turnip House will offer a chance to sample the slow life:

- Enjoy the spectacular views over the Mournes AONB
- Study the wildlife
- See craft in production
- Meet the makers
- Meet friends and new acquaintances
- Learn craft skills such as felt making
- Purchase or commission hand made local craft
- Sample home-made soups and cakes in the tea room
- Watch the food being made
- Learn about organic vegetable growing
- Walk the gardens, see them mature
- Examine the philosophy of living more sustainably



turniphouse.com