

# F A R M G A T E

DINNER SITTINGS:  
17.30 / 18.30 / 19.30 / 20.30  
1HR 45MINS SITTINGS

THURS, FRI, SAT  
(BOOKING IS ADVISED DUE TO LIMITED CAPACITY BUT NOT ESSENTIAL)

## TO START;

CASTLETOWNBERE MOULES MARNIERE (2-12)

WARM SALAD OF PAN-SEARED SCALLOPS, FRANK MURPHY'S BLACK PUDDING,  
GREEN APPLE (10-14)

DEEPFRIED CALAMARI, BASIL PESTO, CHILLI TOMATO SAUCE (1-4-8)

MACROOM BUFFALO MOZERELLA, ROAST HEIRLOOM TOMATOES, GARLIC BRUSCHETTA (1-6-10)

SEARED BEEF FILLET & BLUE CHEESE SALAD (6-10)

PORK & PLUM TERRINE, CUCUMBER PICKLE, FARMGATE RELISH, TOASTED SOURDOUGH (1-6-10-12)

WARM GINGER CHICKEN SALAD WITH CHARGRILLED RED PEPPER & SOY DRESSING (5-10)

## MAIN DISHES;

AT FARMGATE WE SPECIALISE IN MEAT & FISH. VEGETARIAN/VEGAN DISH AVAILABLE ON REQUEST

PAN-SEARED FREE-RANGE CHICKEN BREAST, FRESH GARDEN PEA & MINT RISOTTO,  
CHICKEN GRAVY (6)

## FARMGATE STEAKS;

8oz BEEF FILLET      10oz SIRLOIN STEAK      16oz TBONE STEAK

ALL ABOVE STEAKS ARE SERVED WITH FARMGATE FRITES, SUMMER GREEN SALAD & A CHOICE OF  
JAMESON WHISKEY MUSHROOM SAUCE (6-10-12) OR BÉARNAISE (3-6)

FARMGATE SLOW ROAST FREE-RANGE DUCK WITH SAGE & ONION STUFFING,  
TRADITIONAL APPLE SAUCE, NEW SEASON BOILED POTATOES & SUMMER GREENS (1-6)

## TONIGHT'S CHOICE OF 3 FRESH FISH:

ALL FISH ARE SERVED WITH NEW SEASON BOILED POTATOES & SUMMER GREENS

## ADDITIONAL SIDES:

FARMGATE FRITES

NEW SEASON BOILED POTATOES WITH FRESH MINT BUTTER (6)

GREEN SALAD WITH HOUSE DRESSING, CUCUMBER PICKLE (10)

SUMMER GARDEN PEAS & GREEN BEANS WITH LEMON BUTTER (6)

MINI WHITE SOURDOUGH BREAD LOAF (1)

1- gluten/ 2-crustaceans/ 3-egg/ 4-fish/ 5-soybean/ 6-milk/ 7-peanut/ 8-nuts/ 9-celery  
10-mustard/ 11-sesame/ 12-sulphites/ 13-lupin/ 14-molluscs

MINIMUM OF 1 MAIN DISH OR 2 STARTER DISHES PER PERSON REQUIRED

