

FARMGATE | DINNER A LA CARTE

AT FARMGATE WE SPECIALISE IN MEAT & FISH. GOOD FOOD HANDLED SIMPLY SINCE 1983

STARTERS

Deep-fried calamari, tomato chilli provençal, basil pesto (1-4-8-9)	€13
Dish of steamed local mussels in white wine, garlic & parsley (2-12)	€13
Old fashioned Prawn marie-rose, baby gem (2-3-4)	€15
Chicken liver pâté, cumberland sauce, sourdough toast (1-6-10)	€12
Burrata, heirloom tomato & basil pesto, hazelnuts (6-8)	€13
Black pudding tart with roast red pepper sauce (1-3-6-9)	€13

MAIN DISHES

FISH

Roast Monkfish with leek & mussel sauce (4-6-9-14)	€32
Grilled Halibut with lemon caper butter (4-6)	€32

-All served with seasonal potatoes & vegetables

MEAT

Frank Murphy's Premium Loin of Lamb, lightly scented rosemary lamb jus (9-12)	€39
Farmgate slow-roast free range Duck with sage & onion stuffing, gravy & apple sauce (1-6-9)	€32
Traditional slow-roast free range Chicken with thyme & onion stuffing & gravy (1-6-9)	€24

-All served with seasonal potatoes & vegetables

FROM THE CHARGRILL

10oz Sirloin Steak served with Farmgate frites, tossed green salad & choice of béarnaise sauce (3-6) or Jameson whiskey mushroom sauce (6-9-10-12)	€31
8oz Fillet Steak served with Farmgate frites, tossed green salad & choice of béarnaise sauce (3-6) or Jameson whiskey mushroom sauce (6-9-10-12)	€39

SIDE DISHES

Farmgate frites Seasonal potatoes Seasonal vegetables Crisp green salad	€4.50
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*Minimum of 1 main dish per person or 2 starters per person.

*Please mention any allergies before placing your order

*For parties of 6 or more there is a 10% service charge added to your bill.

Allergens:

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

OUR SUPPLIERS CHICKEN/BEEF : FRANK MURPHY, MIDLETON & O'CONNELL'S MEATS, CORK / FISH: K. O'CONNELL'S FISH,CORK POTATOES: JOHN WALL, MIDLETON / VEGETABLES: THE VILLAGE GREENGROCER, CASTLEMARTYR / BREAD : PAVEL, PANA MIDLETON