

FARMGATE

AUTUMN/WINTER LUNCH MENU

STARTERS/ LIGHTER OPTIONS

SEAFOOD CHOWDER - COD,SALMON & SMOKED HADDOCK (2-4-6)	13.50
CHICKEN LIVER PATÉ,RED ONION MARMALADE,TOASTED SOURDOUGH (1-6-10-12)	12.50
BAKED ARDSALLAGH GOAT'S CHEESE & TOMATO PROVENÇALE, TOASTED SOURDOUGH	14.00
DEEP-FRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1-4-8).	14.00 / 20.00
WARM GINGER CHICKEN SALAD,CHARGRILLED RED PEPPERS,SOY DRESSING (5-10)	14.00 / 18.00
CASTLETOWNBERE FRESH CRAB CROSTINI, SEASONAL LEAVES (1A-2-3)	18.00

MAIN DISHES

FARMGATE SEAFOOD PIE, GREEN SALAD WITH CUCUMBER PICKLE (2-4-6-14)	19.50
UNA O' DWYER'S HOMEMADE SAUSAGES WITH SPRING ONION CHAMP & RED ONION GRAVY (1-6-12)	16.50
FREERANGE CHICKEN & MUSHROOM A LA CRÈME WITH SPRING ONION CHAMP (3-12)	23.00
PANFRIED LAMB'S LIVER & BACON, SPRING ONION CHAMP, ORANGE & HONEY BUTTERED CARROTS (6)	20.50
PANSEARED 8OZ MC GRATH'S SIRLOIN STEAK, SPRING ONION CHAMP, GREEN SALAD, CUCUMBER PICKLE (6-9-10)	29.50
PASTA DISH OF THE DAY	21.00
MEDITERRANEAN VEGETABLE VEGAN CURRY, BASMATI RICE, POPPADOM (7-8)	23.00
TODAY'S FRESH FISH	MARKET PRICE
SERVED WITH SPRING ONION CHAMP, ORANGE & HONEY BUTTERED CARROTS	

EXTRA SIDES:

SPRING ONION CHAMP (6) GREEN SALAD WITH CUCUMBER PICKLE (10) CIABATTA GARLIC BREAD (1A-6)
ORANGE & HONEY BUTTERED CARROTS (6) PORTION OF BREAD FOR THE TABLE (1A-1B)
ALL SIDES: 5.00

ALL OUR FOOD IS FRESHLY PREPARED & COOKED TO ORDER.PLEASE NOTIFY YOUR SERVER OF ANY DIETARY REQUIREMENTS.
OUR KITCHEN WORKS CLOSELY WITH ALL 14 ALLERGENS SO CAN NOT GUARANTEE DISHES WILL BE ALLERGEN FREE
BUT WE WILL ALWAYS DO OUR UTMOST BEST TO CATER FOR ANY DIETARY REQUIREMENTS AS BEST WE CAN

WE ARE UNABLE TO ADD GRATUITY TO OUR CREDIT CARD MACHINE.
CASH TIPS ONLY WHICH ARE GIVEN DIRECTLY TO OUR TEAM DAILY.

ONE BILL PER TABLE. BILLS CAN NOT BE SPLIT INDIVIDUALLY

OUR SUPPLIERS;

MEAT : MCGRATH'S BUTCHERS, LISMORE FISH: ATLANTIS SEAFOOD,WEXFORD VEGETABLES: COUNTRY STORE, DUNGARVAN
GLUTEN FREE BROWN BREAD: HARRINGTONS BAKERY, YOUGHAL SOURDOUGH ; DÚN BAKERY, DUNGARVAN PORK: UNA O'DWYER,CASHEL

ALLERGENS:

1-CEREALS CONTAINING GLUTEN 1A- WHEAT 1B-BARLEY / 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

