

FARMGATE

AUTUMN/ WINTER DINNER MENU

STARTERS

DEEPFRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1A-4-8)	14.00
SEAFOOD CHOWDER -COD, SALMON & SMOKED HADDOCK (2-4-6)	13.50
WARM BLACKPUDDING TART, ROAST RED PEPPER SAUCE, SEASONAL LEAVES(1A-3-6-10)	14.00
CHICKEN LIVER PATÉ, RED ONION MARMALADE, TOASTED SOURDOUGH (1A-1B-6-10-12)	12.50
WARM GINGER CHICKEN SALAD, CHARGRILLED RED PEPPERS, SOY DRESSING (5-10)	14.00
HOT FISH GRATIN, BREADCRUMB, PARMESAN & HERBS, SEASONAL LEAVES(1A-4-6-10)	14.00
DEEPFRIED COOLEENEY CAMEMBERT WITH RED ONION MARMALADE (1A-1B-6-12)	14.00
BAKED ARDSALLAGH GOAT'S CHEESE & TOMATO PROVENÇALE, TOASTED SOURDOUGH(1A-6-10)	14.00
CASTLETOWNBERE FRESH CRAB CROSTINI, SEASONAL LEAVES (1A-2-3)	18.00

MAINS

MEDALLIONS OF PORK FILLET, MADEIRA MUSHROOM SAUCE, SPRING ONION CHAMP, ORANGE & HONEY BUTTERED CARROTS (3-12)	28.50
PANSEARED FREE-RANGE CHICKEN SUPREME WITH LEMON & THYME BREADCRUMB STUFFING, CHICKEN SAUCE, DUCK FAT ROAST POTATOES, HONEY & ORANGE BUTTERED CARROTS (6-12)	26.50
TRADITIONAL DUCK LEG CONFIT, CARMELISED SHALLOT, SPRING ONION CHAMP, ORANGE & HONEY BUTTERED CARROTS (6-12)	29.50
SLOW COOKED BRAISED LAMB SHANK, SPRING ONION CHAMP, ORANGE & HONEY BUTTERED CARROTS, ROSEMARY LAMB JUS (6-9-12)	29.50
CHARGRILLED 10OZ MCGRATH'S SIRLOIN STEAK, PORTOBELLO MUSHROOM, ONION FRITTER, ORANGE & HONEY BUTTERED CARROTS, DUCK FAT ROAST POTATOES & BLACK PEPPERCORN SAUCE (1A-3-6-12)	39.00
MEDITERRANEAN VEGETABLE VEGAN CURRY, BASMATI RICE, POPPADOM (7-8)	25.00
TONIGHT'S CHOICE OF TWO FRESH FISH -PLEASE ASK YOUR SERVER (served with duck fat roast potatoes, orange & honey buttered carrots)	MARKET PRICE

EXTRA SIDES DISHES:

SPRING ONION CHAMP (6) GREEN SALAD WITH CUCUMBER PICKLE (10) HOMEMADE ONION FRITTERS(1A)	
TENDERSTEM BROCCOLI WITH LEMON BUTTER & TOASTED ALMONDS (6-8) HONEY & ORANGE BUTTERED CARROTS (6)	
DUCK FAT ROAST POTATOES (6) DÚN SOURDOUGH BREAD (1A)	ALL SIDES 5.00

ALL OUR FOOD IS FRESHLY PREPARED & COOKED TO ORDER. PLEASE NOTIFY YOUR SERVER OF ANY DIETARY REQUIREMENTS.
OUR KITCHEN WORK 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

FOR DINNER THERE IS A MINIMUM ORDER OF 1 MAIN DISH PER PERSON OR TWO STARTERS PER PERSON

RESERVATIONS ARE TAKEN EVERY 2 HOURS FOR TABLE & COUNTER DINING

WE ARE UNABLE TO ADD GRATUITY TO OUR CREDIT CARD MACHINE.

CASH TIPS ONLY & THESE ARE DISTRIBUTED DIRECTLY TO OUR TEAM NIGHTLY

ONLY 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
BREAD : DÚN BAKERY, DUNGARVAN (SOURDOUGH) & HARRINGTONS, YOUGHAL (GLUTEN FREE BROWN BREAD)

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

