

FARMGATE DINNER MENU

STARTERS

SEAFOOD CHOWDER - COD, SALMON & SMOKED HADDOCK (2-4-6-14)	14.00
CHICKEN LIVER PATÉ, CUMBERLAND SAUCE, SOURDOUGH TOAST (1A-3-6-10-12)	13.00
DEEP-FRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1A-4-8)	14.50
ARDSALLAGH GOATS CHEESE SALAD, BEETROOT, TOASTED ALMONDS, ORANGE SEGMENT (6-8)	14.50
CHICKEN CEASER SALAD, CROUTONS AND PARMESAN SHAVINGS (1A-3-4-7-6)	14.50
CASTLETOWNBERE FRESH CRAB SALAD, CUCUMBER PICKLE WITH BROWN BREAD (2-3-10-12)	18.00

MAINS

MEDALLIONS OF PORK FILLET WITH MADEIRA MUSHROOM SAUCE, SPRING ONION CHAMP, CARROT & PARSNIP PURÉE (GF)(4-12)	29.50
PAN-SEARED FREE-RANGE CHICKEN SUPREME WITH LEMON & CHIVE CREAM SAUCE, SPRING ONION CHAMP, CARROT & PARSNIP PURÉE (6-1A-9-12)	28.00
TRADITIONAL DUCK LEG CONFIT WITH ROAST SHALLOT, SPRING ONION CHAMP, CARROT & PARSNIP PURÉE & ROSEMARY JUS (GF) (6-12)	30.00
SLOW COOKED BRAISED LAMB SHANK, SPRING ONION CHAMP, CARROT & PARSNIP PURÉE & ROSEMARY LAMB JUS (GF) (6-9-12)	29.50
ROAST BUTTERNUT SQUASH, ROSEMARY AND PARMESAN RISOTTO (VG)(GF)(6-9-12)	26.00
MEDITERRANEAN FISH STEW - COD, SALMON, PRAWNS, MUSSELS, IN A TOMATO, FENNEL, BUTTERBEAN & SAFFRON BROTH (2-4-9-12-14)	35.00
CHARGRILLED MC GRATH'S 10 OZ SIRLOIN STEAK SERVED WITH PEPPERCORN SAUCE, ONION FRITTER, PORTOBELLO MUSHROOM & DUCK FAT ROAST POTATOES (6-1A)	40.00
TONIGHT'S CHOICE OF TWO PRIME FISH (PLEASE ASK YOUR SERVER)	MARKET PRICE

SIDES

DUCK FAT ROAST POTATOES (6)	SPRING ONION CHAMP (6)	GREEN SALAD WITH CUCUMBER PICKLE (10)
HOMEMADE ONION FRITTERS(1A)	TENDERSTEM BROCCOLI WITH LEMON BUTTER & TOASTED ALMONDS (6-8)	
CARROT AND PARSNIP PUREE (6-9)	DÚN SOURDOUGH BREAD (4 SLICES) (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

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/PAID 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