

# FARM GATE SUMMER DINNER MENU

## STARTERS

SEAFOOD CHOWDER - COD, SALMON & SMOKED HADDOCK (2-4-6-14)	14.00
KNOCKANORE MOZZARELLA, ROAST CHERRY TOMATOES, GARLIC & BASIL CONFIT (6)	14.50
CHICKEN LIVER PATÉ, CUMBERLAND SAUCE, SOURDOUGH TOAST (1A—6-10-12)	13.00
DEEP-FRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1A-4-8)	14.50
BAKED ARDSALLAGH GOATS CHEESE, TOMATO PROVENÇALE, SOURDOUGH TOAST (1A-6)	14.50
WARM GINGER CHICKEN SALAD, SOY DRESSING, CHARGRILLED RED PEPPER (5-10)(GF)	14.50
SMOKED MACKEREL PATÉ, SEASONAL LEAVES, CUCUMBER PICKLE, CRACKER (1A-4-6-10)	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, HONEY & ORANGE BUTTERED CARROTS (GF)(6-12)	30.00
ROAST FREERANGE CHICKEN, THYME & BREADCRUMB STUFFING, CHICKEN JUS, SPRING ONION CHAMP, HONEY & ORANGE BUTTERED CARROTS (1A-6-12)	28.00
TRADITIONAL DUCK LEG CONFIT WITH ROAST SHALLOT, SPRING ONION CHAMP, HONEY & ORANGE BUTTERED CARROTS (GF) (6-12)	31.00
SLOW COOKED BRAISED LAMB SHANK, SPRING ONION CHAMP, HONEY & ORANGE BUTTERED CARROTS & ROSEMARY LAMB JUS (GF) (6-9-12)	30.00
GARDEN PEA & FRESH MINT RISOTTO WITH PARMESAN SHAVINGS (VG)(GF)(6-9-12)	26.00
MEDITERRANEAN FISH STEW - COD, SALMON, PRAWNS, MUSSELS, IN A TOMATO, FENNEL, BUTTERBEAN & SAFFRON BROTH SERVED WITH SOURDOUGH BREAD (1A-2-4-9-12-14)	35.00
CHARGRILLED MC GRATH'S 10 OZ SIRLOIN STEAK SERVED WITH PEPPERCORN SAUCE, ONION FRITTER, PORTOBELLO MUSHROOM & SEASONAL POTATOES (1A-6)	40.00
TONIGHT'S CHOICE OF TWO PRIME FISH	MARKET PRICE-PLEASE ASK YOUR SERVER

## EXTRA SIDES

SEASONAL 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)	
HONEY & ORANGE BUTTERED CARROTS (6)	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 (GF BROWN BREAD) SALAD LEAVES : ROGER AHERN, CONNA

### 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

