

# F A R M G A T E

## S U N D A Y M E N U

### STARTERS

SMOKED MACKEREL PATÉ, SEASONAL LEAVES, CUCUMBER PICKLE, SOURDOUGH TOAST (1A-4-6-10)	14.50
SEAFOOD CHOWDER -COD, SALMON & SMOKED HADDOCK (2-4-6-14) (GF)	14.00
DEEP-FRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1A-4-8)	14.50
KNOCKANORE MOZZARELLA, ROAST CHERRY TOMATO,GARLIC & BASIL COFIT (6)	14.50
CHICKEN LIVER PATÉ, CUMBERLAND SAUCE, TOASTED SOURDOUGH (1A-6-10-12)	13.00
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
CASTLETOWNBERE FRESH CRAB SALAD, CUCUMBER PICKLE SERVED WITH BROWN BREAD(2-3-10-12)(GF)	18.00

### MAINS

MEDALLIONS OF PORK FILLET WITH MADEIRA MUSHROOM SAUCE,SPRING ONION CHAMP & HONEY & ORANGE BUTTERED CARROTS (6-12)(GF)	30.00
SLOW COOKED BRAISED LAMB SHANK, SPRING ONION CHAMP, HONEY & ORANGE BUTTERED CARROTS (6-9-12)(GF)	30.00
TRADITIONAL DUCK LEG CONFIT, ROAST SHALLOT & SPRING ONION CHAMP, HONEY & ORANGE BUTTERED CARROTS (6-12) (GF)	31.00
PAN-SEARED 8OZ MCGRATHS SIRLOIN STEAK,SPRING ONION CHAMP & FRESH GREEN SALAD (6)(GF)	31.00
GARDEN PEA & FRESH MINT RISOTTO WITH PARMESAN SHAVINGS (VG)(GF)(6-9-12)	26.00
TODAY'S FRESH FISH - PLEASE ASK YOUR SERVER	(MARKET PRICE)
ROAST OF THE DAY :	
TRADITIONAL ROAST FREE-RANGE CHICKEN WITH THYME & ONION STUFFING, GRAVY, SEASONAL POTATOES, HONEY & ORANGE BUTTERED CARROTS (1A-6-12)	28.00

### EXTRA SIDE DISHES

SPRING ONION CHAMP (6) GREEN SALAD WITH CUCUMBER PICKLE (10) HONEY & ORANGE BUTTERED CARROTS (6)  
TENDERSTEM BROCCOLI WITH LEMON BUTTER & TOASTED ALMONDS (6-8) SEASONAL POTATOES (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

### 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 DAILY

### 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) 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

