

FARM GATE

AUTUMN/WINTER DINNER MENU

STARTERS

WARM BLACK PUDDING TART WITH CHARGRILLED RED PEPPER SAUCE (1A-3-6-12)	14.50
CREAMY FISH GRATIN WITH CRISP BREADCRUMB & PARMESAN TOPPING (1A-4-6-12)	14.00
WARM GINGER CHICKEN SALAD, SOY DRESSING, CHARGRILLED RED PEPPER (5-10)	14.50
SEAFOOD CHOWDER - COD, SALMON & SMOKED HADDOCK (2-4-6-14)	14.00
CHICKEN LIVER PATÉ, CUMBERLAND SAUCE, DÚN SOURDOUGH TOAST (1A—6-10-12)	13.00
DEEP-FRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1A-4-8)	14.50
GOAT'S CHEESE SALAD WITH BEETROOT, ORANGE SEGMENTS & TOASTED HAZELNUTS (6-8-10)	14.50
BOWL OF STEAMED MUSSELS COOKED IN WHITE WINE, GARLIC, ONIONS & CREAM (6-12-14)	14.50

MAINS

TRADITIONAL DUCK LEG CONFIT WITH ROAST SHALLOT, CREAMY MASH, HONEY & ORANGE BUTTERED CARROTS (GF) (6-12)	31.00
MEDITERRANEAN FISH STEW - COD, SALMON, PRAWNS, MUSSELS, IN A TOMATO, FENNEL, BUTTERBEAN & SAFFRON BROTH SERVED WITH DÚN SOURDOUGH BREAD (1A-2-4-9-12-14)	36.00
MEDALLIONS OF PORK FILLET WITH MADEIRA MUSHROOM SAUCE, CREAMY MASH, HONEY & ORANGE BUTTERED CARROTS (GF) (6-12)	31.00
PAN-SEARED CHICKEN SUPREME WITH CREAMY MASH, HONEY & ORANGE BUTTERED CARROTS, TRADITIONAL CHICKEN GRAVY (1A-6-12)	28.00
SLOW COOKED BRAISED LAMB SHANK, CREAMY MASH, HONEY & ORANGE BUTTERED CARROTS & ROSEMARY LAMB JUS (GF) (6-9-12)	30.00
WILD MUSHROOM & THYME RISOTTO WITH PARMESAN SHAVINGS (VG)(GF)(6-9-12)	26.00
CHARGRILLED 10 OZ SIRLOIN STEAK 40.00 PAN-SEARED 8OZ FILLET OF BEEF 48.00	
WITH YOUR CHOICE OF GARLIC BUTTER OR BLACK PEPPERCORN SAUCE SERVED WITH PORTOBELLO MUSHROOM, ONION FRITTER & SIDE OF DUCK FAT ROAST POTATOES	

TONIGHT'S CHOICE OF TWO PRIME FISH

MARKET PRICE: PLEASE ASK YOUR SERVER

EXTRA SIDES

DUCK FAT ROAST POTATOES (6)	CREAMY MASH (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 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

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

