

# FARMGATE AUTUMN/WINTER LUNCH

## STARTERS/ LIGHTER OPTIONS

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| BOWL OF STEAMED MUSSELS COOKED IN WHITE WINE, GARLIC, ONIONS & CREAM (6-12-14) | 14.50         |
| SEAFOOD CHOWDER - COD, SALMON & SMOKED HADDOCK (2-4-6-14)(GF)                  | 14.00         |
| CHICKEN LIVER PATÉ, CUMBERLAND SAUCE, TOASTED DÚN SOURDOUGH (1A-6-10-12)       | 13.00         |
| WARM GINGER CHICKEN SALAD WITH SOY DRESSING, CHARGRILLED RED PEPPER(5-10)(GF)  | 14.50 / 23.00 |
| GOAT'S CHEESE SALAD WITH BEETROOT, ORANGE SEGMENTS & TOASTED HAZELNUTS(6-8-10) | 14.50         |
| DEEP-FRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1A-4-8)            | 14.50 / 22.00 |

## MAIN DISHES

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| PANFRIED LAMB'S LIVER & BACON, CREAMY MASH, HONEY & ORANGE BUTTERED CARROTS (6-12) GF)                        | 23.00        |
| BOWL OF TRADITIONAL IRISH LAMB STEW (9)                                                                       | 23.00        |
| PAN-SEARED 80Z MC GRATH'S SIRLOIN STEAK, CREAMY MASH POTATO, GREEN SALAD WITH CUCUMBER PICKLE (6-9-10-12)(GF) | 31.00        |
| FARMGATE COTTAGE PIE SERVED WITH CRISP GREEN SALAD OR BUTTERED CARROTS (2-4-6-14) (GF)                        | 22.50        |
| WILD MUSHROOM & THYME RISOTTO WITH PARMESAN SHAVINGS (VG)(GF)(6-9-12)                                         | 24.00        |
| UNA O' DWYER'S HOMEMADE SAUSAGES, CREAMY MASH POTATO, RED ONION GRAVY (1A-6-12)                               | 20.50        |
| PAN-SEARED CHICKEN SUPREME ON A BED OF BUTTERY MASH POTATO, GRAVY, HONEY & ORANGE BUTTERED CARROTS (6-12)     | 26.00        |
| PASTA DISH OF THE DAY                                                                                         | 23.00        |
| TODAY'S FRESH FISH (GF)                                                                                       | MARKET PRICE |
| SERVED WITH CREAMY MASH POTATO, HONEY & ORANGE BUTTERED CARROTS(6)                                            |              |

## EXTRA SIDES:

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| CREAMY MASH POTATO(6) GREEN SALAD WITH CUCUMBER PICKLE (10) CIABATTA GARLIC BREAD (1A-6) |                 |
| HONEY & ORANGE BUTTERED CARROTS(6) PORTION OF BREAD (1A-1B)                              | 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

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

CASH TIPS ONLY WHICH ARE GIVEN 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  
GLUTEN FREE BROWN BREAD: HARRINGTONS BAKERY, YOUGHAL SOURDOUGH ; DÚN BAKERY, DUNGARVAN PORK: UNA O'DWYER, CASHEL  
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