

Starters

Soup of the Day <i>Served with homemade brown bread</i>	<i>M, CE, CG</i>	€4.50
BBQ Pork Ribs <i>Honey & hickory smoked ribs drizzled with a smoked hickory & honey BBQ sauce, served with a house salad</i>	<i>S, CE, MU</i>	Starter €7.50 Main €12.95
Smoked Haddock & Leek Gratin <i>Served with a house salad & toasted crostini's</i>	<i>M, CG, F</i>	€7.95
Atlantic Prawn & Smoked Salmon Salad <i>Served with seasonal leaves & Marie rose sauce</i>	<i>E, F</i>	Starter €7.95 Main €12.95
Warm Cajun Chicken Salad <i>Served with garlic croutons, spicy potato cubes and a honey & mustard dressing</i>	<i>CE, Mu, CG, E, P</i>	Starter €6.95 Main €12.95
The Farmer's Kitchen Seafood Chowder <i>A selection of fish & shellfish in a dill & leek creamed sauce served with homemade brown bread</i>	<i>M, CG, F</i>	€7.50
Tempura Prawns <i>Served with a house salad, chilli dip & lemon wedge garnish</i>	<i>E, F, M</i>	Starter €7.50 Main €12.95
Golden Fried Camembert Cheese <i>Served with a house salad, red onion marmalade and a sour dough crostini</i>	<i>M, CG, E</i>	Starter €7.95 Main €12.95
Shredded Duck Salad <i>Served on a house salad, with garlic croutons & a chilli, ginger and sesame dressing</i>	<i>CG, F, S, MU, Ses</i>	Starter €7.95 Main €12.95

Main Courses

From The Grill...

Sirloin Steak	<i>M, if pepper sauce chosen</i>	8oz €18.95 / 10oz €22.95
<i>Cooked to your liking, served with sautéed mushrooms, homemade onion rings, and sauce of your choice, chips & roast vine tomatoes</i>		
Braised Lamb Shank	<i>CE, CG</i>	€17.95
<i>Slow cooked in a root vegetable & rosemary jus and served with creamed potato</i>		
Stuffed Chicken Wrapped in Smokey Bacon	<i>M, CE, CG</i>	€13.95
<i>Filled with a mozzarella & spinach stuffing & served with seasonal potatoes & vegetables with a roast gravy</i>		
Venison & Vegetable Hot Pot	<i>CE, CG</i>	€19.95
<i>Slow cooked venison in root vegetable gravy, served with a duo of potatoes</i>		
8oz Steak Burger	<i>Mu, CG, E, M</i>	€13.95
<i>Two 4oz steak burgers served on a lightly toasted focaccia bap, served with mozzarella cheese, smoked bacon, onion rings & a jalapeno relish</i>		
Sizzling Duck Noodle stir fry	<i>P, S, N, Mu, Ses</i>	€17.95
<i>Sizzling roast half duckling on a bed of noodles, sprinkled with toasted sesame seeds, in an oyster, chilli & ginger sauce</i>		
Chicken & Chorizo Tagliatelle	<i>CG, E, M, CE, Mu</i>	€12.95
<i>Chicken pieces & chorizo tossed in a basil mushroom and sundried tomato cream sauce with parmesan shavings and garlic ciabatta bread</i>		
Cajun Chicken Fillet Burger	<i>M, CE, Mu, CG, E</i>	€13.95
<i>In a toasted focaccia bap, topped with mozzarella cheese, grilled pineapple, jalapeno relish, chips & side salad</i>		
Baked Beef Lasagne	<i>CG, E, M, CE, Mu</i>	€12.50
<i>Served with rustic garlic bread, chips & salad</i>		
Homemade Chicken Goujons	<i>CG, E, M</i>	€12.50
<i>Choice of chilli dip or BBQ sauce, served with chips & side salad</i>		

Main Courses

Mains Cont...

The Farmer's Kitchen Beef Curry *CG, E, M, CE*
Served with saffron rice or chips and a crisp poppadum (Half and half available at €1 extra) €14.95

Cajun chicken & rib combo *CG, E, M, Mu*
Served in a smoked hickory & honey BBQ sauce, with chips & salad €13.95

From the Sea...

Traditional Fish & Chips *CG, E, M, F*
Fillet of Haddock, deep fried in a light batter until golden brown, with homemade tartar sauce, mushy peas, chips & salad €12.95

Goujons of Lemon Sole *M, CG, E, F*
Lemon Sole golden fried, served with a house salad, chips and tartar sauce €13.95

The Farmer's Kitchen Baked Seafood Gratin *M, CG, F*
A selection of seafood and shellfish in a dill cream sauce, served with seasonal potato & vegetables €13.95

Sizzling Jumbo Prawn Stirfry *CG, F, S*
Served in an oyster, ginger & chilli sauce, with saffron rice or chips (Half and half is available at €1 extra) €13.95

Vegetarian...

Baked Vegetarian Lasagne *CG, E, M*
Served with rustic garlic bread, chips & salad €12.95

Vegetarian Noodle Stir Fry *E, M, Ses*
Served with toasted sesame seeds & tossed in an oyster, chilli & ginger sauce. Served with noodles €12.50

Vegetable Tagliatelle *CG, E, M*
Tagliatelle tossed in a basil & mushroom, sundried tomato cream sauce, with parmesan shavings & garlic ciabatta bread €12.50

Baked stuffed field mushrooms *CG, E, M*
Stuffed with spinach & mozzarella stuffing, red onion marmalade and finished with a camembert cheese, served with chips & side salad €12.50

Desserts

Warm Dark Chocolate Brownie	E, M, N	€4.90
<i>Accompanied by caramel pecan crunch ice-cream & chocolate fudge sauce</i>		
Traditional Sherry Trifle	E, M, CG	€4.90
<i>Sherry soaked sponge & fruit cocktail, covered with a layer of custard & finished with fresh cream</i>		
Vanilla Rice Pudding	E, M	€4.90
<i>Topped with rhubarb & ginger compote</i>		
Farmer's Kitchen Bread & Butter Pudding	E, CG, M	€4.90
<i>Served with rum & raisin ice-cream & butterscotch sauce</i>		
Banoffee Meringue	E, M	€4.90
<i>Meringue nest filled with fresh cream, banana pieces & topped off with toffee sauce</i>		
Apple Crumble Tartlet	E, M, CG	€4.90
<i>Served warm with vanilla ice-cream</i>		
Ice-cream selection	E, M	€3.90
<i>Choice of 3 of the following – vanilla, mint, raspberry, chocolate or honeycomb</i>		

Speciality Teas & Coffees

Espresso – a short intense shot of pure coffee

Cappuccino – a shot of espresso, followed by equal parts steamed and foamed milk

Americano – A single shot of espresso topped up with hot water

Latte – A shot of espresso and a mugful of steamed milk

Mocha – On a base of espresso, we add chocolate syrup, steamed milk and a splash of foam

Macchiato – Soften the hit of espresso with an equal measure of foamed milk

Flat White – A double shot of espresso finished with silky steamed milk

Flavoured Coffee – add a shot of flavouring to any of our coffees- such as mint, caramel, hazelnut or cinnamon

Coffee with a Kick – enjoy a smooth Irish Coffee made on Jameson Irish Whiskey,

French Coffee made on Brandy or a Calipso Coffee made on Tia Maria

Speciality Teas – Try one of our range of award winning speciality teas, each one containing only the finest real leaf tea, presented in a wonderful hand-stitched silken tea pillow

Kids Menu

Starters

Homemade Soup served with brown bread	<i>M, CE, CG</i>	€3.50
Garlic Ciabatta Bread topped with mozzarella cheese	<i>CG, M</i>	€2.95

Main Courses

Kiddies Roast of the Day	<i>M</i>	€5.95
Goujons of Lemon Sole & Chips	<i>M, CG, E, F</i>	€5.95
Chicken Tenders & Chips	<i>CG, E, M</i>	€4.95
Tagliatelle with Mushroom Sauce or Mozzarella Cheese	<i>CG, E, M</i>	€4.95
Sausages & Chips	<i>CG, Mu</i>	€4.95
Beef Curry & Saffron Rice	<i>CG, E, M, CE, MU</i>	€5.95
Beef Lasagne with Chips & Coleslaw	<i>CG, M, CE, E</i>	€6.50
<i>Extra's:</i> Portion of Beans	€0.50	<i>Bread or bread rolls</i> <i>CG, M</i> €0.50

Desserts

Cookie Sambo	<i>E, M, CG</i>	€3
Vanilla Ice Cream sandwiched between 2 Chocolate Chip Cookies		
Jelly & Ice-cream	<i>E, M</i>	€3
Strawberry Jelly & Vanilla Ice Cream		
Mini Ice-cream Sundae	<i>E, M</i>	€3.50
Vanilla ice-cream, brownie pieces & chocolate sauce		

3 Courses for €9.95