



A LA CARTE

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STARTERS

SOUP OF THE DAY €5.50 Served with homemade brown bread or crusty white roll (M, CE, SO2)

TEMPURA PRAWNS €8.95 - Mains €14.50 Resting on a bed of seasonal salad leaves. Served with a duo of sweet chilli sauce & red pepper aioli (F, CG, E, Mo)

HONEY GOATS CHEESE BRUSCHETTA €7.95 - Mains €13.95 Lightly toasted bruschetta topped with melting goats cheese, roast peppers & pesto glaze (CG, E)

SHREDDED DUCK SALAD €8.25 - Mains €14.50 Shredded Duck on a bed of seasonal leaves, dressed with orange segments, topped with roasted sesame seeds & a chilli & orange sauce (Ses, CG, E)

GOLDEN FRIED BRIE CHEESE €7.95 - Mains €13.95 Deep fried brie wrapped in filo pastry. Served with jalapeno relish, red onion marmalade & toasted brioche (CG, E, CE)

KILMORE QUAY SEAFOOD CHOWDER €7.95 Locally caught fish slowly cooked with carrot, potatoes & leek in a dill & Pernod cream sauce. Served with homemade brown bread (CG, F, C, M, Mo)

CAJUN CHICKEN SALAD €8.50 - Mains €14.95 Warm succulent chicken, spicy potato cubes tossed in a seasonal salad topped with a mango & coriander dressing (CG, SO2, E)

HOMEMADE STICKY CHICKEN WINGS €7.95 - Mains €13.95 Marinated Chicken wings in a sticky garlic, BBQ & sesame seed sauce served with tossed salad, blue cheese dip & celery sticks (Ses, M, CE)



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MAINS - FROM THE GRILL

GRILLED PRIME SIRLOIN STEAK **8oz €25 - 10oz €27** Served with Gluten Free Onion Rings, sautéed mushrooms & roasted cherry tomatoes. Accompanied by chunky parmesan chips. With a choice of pepper sauce or pesto & mushroom cream sauce (M, F, E)

SURF & TURF **+ €6 Add Jumbo Prawns to any steak of your choice**

FARMERS KITCHEN MIXED GRILL **€19.95** 2 centre cut bacon, 3 Sausages, 2 pieces of Clonakilty black pudding, grilled tomato, fried egg, hot & spicy chicken breast, a beef medallion & sautéed onions & mushrooms (CG, E)

STEAK SANDWICH **€16.95** Grilled Minute Steak topped with red onion marmalade, brie cheese, crisp baby gem lettuce, crispy fried onions, horseradish mayo in a soft ciabatta. Served with house salad & chips (CG, M, E, Mu)

BRAISED LAMB SHANK **€18.95** Slow cooked Lamb Shank braised in a root vegetable, rosemary & roast garlic sauce. Served with champ mash & seasonal vegetables

SPICY CHICKEN & BBQ RIB COMBO **€16.95** Spicy Chicken Breast & Sticky Smoked BBQ glazed Ribs Served with homemade rainbow coleslaw & roasted corn on the cob (Mu)

RANCH BBQ BURGER **€15.95** 100% Irish Beef 8oz Steak burger topped with onion rings, smoked streaky bacon, smoky BBQ Mayonnaise, lettuce, tomato, melting Wexford cheddar cheese & red onion marmalade served with chips & side salad (Ses, M, E, CG)



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MAINS - CHICKEN DISHES

FARMER'S KITCHEN SIGNATURE OVEN BAKED CHICKEN €16.95 Succulent chicken breast stuffed with sundried tomatoes, basil & pineapple resting on a bed of chilli & chorizo lyonnaise crispy potatoes with a basil & mushroom cream sauce (CG, M, S, N)

SPICY CHICKEN FAJITAS €16.95 Sizzling Chicken stir fried with onions & bell peppers. Accompanied by soft flour tortillas, sour cream, guacamole & wexford cheddar cheese (CG, CE, Mu, E, F)

THE FARMERS KITCHEN CHICKEN CURRY €14.95 Chicken breast pieces in a mild fruity curry sauce served with mango chutney, crisp poppadom, saffron rice & chips (CG)

HOMEMADE CHICKEN GOUJONS €14.95 Golden fried goujons in a sesame seed coating served with red pepper aioli, house salad & chips (Ses, E, M, Mu, CG)

MAINS - PASTA & NOODLE DISHES

CHICKEN & CHORIZO PASTA €14.95 Penne Pasta in a rich creamy mushroom, tomato & basil sauce topped with parmesan shavings served with garlic bread (CG, M)

HOMEMADE BEEF LASAGNE €14.95 Steak mince in a sweet tomato sauce layered with pasta sheets & béchamel sauce topped with mozzarella cheese served with garlic bread, house salad & chips (CG, M, E, Mu)

HOT SIZZLER DUCK NOODLE STIR FRY €19.95 Honey Glazed Half Roast duck, mixed vegetables & egg noodles in a chilli, ginger & coriander sauce (CG, Mo)



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MAINS - SEAFOOD DISHES

TRADITIONAL FISH & CHIPS €16.95 Lightly battered fillet of Kilmore Quay haddock served with house salad, tartar sauce, mushy peas, chips & a wedge of lemon (CG, F, M, E, Mu)

GOUJONS OF COD €17.95 Golden fried Kilmore Quay cod pieces in a herb & lemon crumb, served with tartar sauce, house salad & chips (CG, E, M, F)

HOT SIZZLER PRAWN STIR FRY €16.95 Prawns & mixed vegetables cooked in a chilli, ginger & coriander sauce served with saffron rice & chips (C, Mo)

MAINS - VEGETARIAN DISHES

HOMEMADE VEGETABLE LASAGNE €13.95 Butternut Squash, peppers, onions, carrots & pinenuts in a sweet tomato sauce layered with pasta sheets & béchamel sauce topped with mozzarella cheese & served with garlic bread, house salad & chips (CG, Mu, M, E, N)

GOATS CHEESE & PINE NUT PASTA €14.95 Penne Pasta in a rich creamy mushroom, tomato & basil sauce topped with parmesan shavings served with garlic bread (CG, M)

HOT SIZZLER VEG NOODLE STIR FRY €13.95 Mixed vegetables & egg noodles in a chilli, ginger & coriander sauce (CG)

SIDE DISHES

Side Salad €3.25 Mashed Potatoes €3.75 Vegetables €3.25 Chips €3.75

Onion Rings €3.95 Mushrooms €3.25 Rice €3.25 Sauces €1.75



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DESSERTS

- FARMERS KITCHEN SHERRY TRIFLE** €5.85 Sherry soaked sponge & fruit cocktail layered with custard & fresh cream drizzled with raspberry coulis(M, E)
- TRADITIONAL BREAD & BUTTER PUDDING** €5.85 Layers of buttery bread scattered with sultanas soaked in egg custard accompanied by rum & raisin ice cream & butterscotch sauce (CG, E, M)
- RICH CHOCOLATE BROWNIE** €5.85 Served with peanut butter ice cream, toffee sauce & caramelised peanut brittle(M, E, N)
- RHUBARB & GINGER CRUMBLE** €5.85 Stewed rhubarb lightly fragranced with ginger, topped with an oatie crumble & served with gingernut biscuit ice cream (M, E)
- BANOFFEE PAVLOVA** €5.85 Soft & light pavlova base, topped with Dulce de Leche, banana slices& freshly whipped cream (M, E)
- HOMEMADE ICE CREAM SELECTION** €4.95 Choice of 3 of the following - vanilla, mint-choc, strawberry or honeycomb (M, E)

All of our Desserts are Made Fresh in House

SPECIALITY TEAS & COFFEES

- Espresso** - a short intense shot of pure coffee €2.30. **Double Espresso** €2.50
- Cappuccino** – a double shot of espresso, followed by equal parts steamed and foamed milk €3.30
- Americano** – A single shot of espresso topped up with hot water €2.60
- Latte** – A shot of espresso and a mugful of steamed milk €3.20
- Mocha** – On a base of espresso, we add chocolate syrup, steamed milk and a splash of foam €3.40
- Macchiato** – Soften the hit of espresso with an equal measure of foamed milk €2.40
- Flat White** – A double shot of espresso finished with silky steamed milk €3.10
- Flavoured Coffee** – add a shot of flavouring to any of our coffees- such as mint, caramel, hazelnut €0.50
- Pot of Tea** - €2.25