



STARTERS:

Soup of the Day €5.95 (1, 7, 9, 12) **GF Option**

Served with Soda Bread

Atlantic Seafood Chowder €8.50 (1, 2, 4, 7, 9, 12, 14) **GF Option**

Creamy Seafood Chowder with Fresh Fish, Vegetables & Herbs, Served with Soda Bread

Brie & Fresh Apple Salad €7.95 (7, 8, 10, 11) **Vegetarian GF**

Wedges of Irish Brie and Fresh Apple, Served on Top of Baby Spinach Leaves with Raisins, Toasted Walnuts with a Refreshing Orange & Lime Dressing

Stuffed Portobello Mushroom €7.95 (1,3,7,8) **Vegetarian**

Portobello Mushroom Stuffed with Cream Cheese, Coriander & Chilli, accompanied by an Irish Cheddar Cheese Stick Wrapped in Filo Pastry with Crisp Rocket, Walnuts and Ballymaloe Tomato Relish

Chargrilled Chicken, Melon & Smoked Bacon Salad €8.85 (1, 4, 10, 12) **GF Option**

Chargrilled Chicken and Smoked Bacon served with Fresh Melon, Garlic Croutons, Pickled Cucumber Ribbons, Pomegranate Seeds & Rocket Salad with an Orange & Poppy Seed Dressing

Bread & Dips Sharing Board €7.80 (1,3,7,8,11) **Vegetarian**

Selection of Tomato Bread, Soda Bread & French Bread Served with Beetroot Hummus, Herb Pesto and Roast Red Pepper & Walnut Pesto

Artisan Ardsallagh Goats Cheese Tartlet €8.25 (1,7) **Vegetarian**

Served with Caramelised Onion and Roasted Tomatoes

Lactose Free Option Available on Request

Seared Scallops €9.95 (1, 14, 10, 12) **GF Option**

Fresh Seared Scallops with Clonakilty Black Pudding, Smoked Crispy Bacon, Lemon Salsa Verde & Grilled Tomato Bread

Castletownbere Prawn Salad €9.25 (2, 10, 11) **GF**

Pan Fried Castletownbere Prawns with Garlic, Avocado, Orange Segments and Pea Shoots Tossed with Mixed Leaves

Fish Cakes with Lemon & Saffron Mayonnaise €8.95 (1, 3, 4, 7)

Naturally Smoked Haddock, Salmon & Cod, Bandon Cheddar Cheese with Potato, Scallion & Horseradish, Tossed in Panko Breadcrumbs and Shallow Fried. Served with Fresh Leaves, Lemon and Saffron Mayo & Ballymaloe Relish

Pork Ribs €7.25 (1, 6, 9, 11)

Half a Rack of Slow Cooked Pork Ribs in a Chiptole and Barbeque Sauce, Served with a Fresh Asian Slaw

Model Farm Sticky Spicy Wings €7.95 (3, 9, 11, 12)

Buffalo Chicken Wings Marinated in a Sweet & Spicy Sauce, Served with Crunchy Celery Sticks and a Blue Cheese Dip

From the Sea:

Greek Style Fillet of Hake €19.75 (1,4,8,9) **GF Option**

Pan Fried Fillet of Hake Served with Mediterranean Vegetable Ragu, Green Pesto Mash Potato & a Tzatziki Dip

Fresh Seafood Pie €19.50 (2, 4, 7, 9,14) **GF**

A Pie of Baked Smoked Haddock, Cod and Salmon in a White Wine Sauce Topped with Creamy Mash Potato, Served with a Selection of House Vegetables

Oven Baked Monkfish & Chorizo Skewers €23.50 (1,4,7,8,9,10)

Oven Baked Monkfish & Chorizo in a White Wine Sauce, Served with Roasted Red Pepper Mash Potato & Seasonal Vegetables

Grilled Salmon €19.95 (3,4,7) **GF**

Grilled Butterfly Fillet of Salmon Served with Mediterranean Vegetables, Champ potato, Roast Vine Tomatoes & a Herb Infused Olive Oil & Béarnaise Sauce

Traditional Fish & Chips €17.25 (1, 3, 4, 12)

Fresh Sustainably Caught Fish Dipped in a Thin Crisp Beer Batter accompanied by Hand Cut Chips, Tartar Sauce and Mushy Peas

Fish Cakes with Lemon & Saffron Mayonnaise €16.95 (1, 3, 4, 7, 12)

Naturally Smoked Haddock, Salmon & Cod, Bandon Cheddar Cheese with Potato, Scallion & Horseradish, Tossed in Panko Breadcrumbs and Shallow Fried. Served with Hand Cut Chips, Fresh Leaves, Lemon and Saffron Mayo & Ballymaloe Relish

From the Farmyard:

Chargrilled Supreme of Chicken with Clonakilty Black Pudding €18.50 (1,7,9,10,12)

GF Option

Served on a Bed of Champ Potato with Buttered Vegetables and a Wild Mushroom & Chablis Sauce

Thai Green Curry €15.75 (1,4,7,9,11,12,14) **Vegetarian GF Option**

A blend of Thai Herbs & Spices with Coconut Cream, Cauliflower, Lemon Grass & Sugar Snap Peas served with Lemon Rice and a Crispy Poppadum

Add Chicken €3.00

Add Prawns €3.00

Spicy Oriental Duck & Cashew Nut Stir Fry €18.75

(1,8,9,11) **Vegetarian Option**

Stir Fried Spicy Oriental Duck with Fresh Vegetables, Cashew Nuts, Garlic, Ginger and a Soy & Sweet Chilli Sauce. Served with Boiled Rice and Spring Onion

Model Farm Sticky Spicy Wings €15.00 (9, 11, 12)

Buffalo Chicken Wings Marinated in a Sweet & Spicy Sauce, Served with Crunchy Celery Sticks and a Blue Cheese Dip

Chicken Creole Ciabatta Tower €17.50 (1,8,12)

Chicken Creole Ciabatta Tower with Mixed Leaves, Smoked Bacon, Red Onion, Mozzarella and Red Pesto. Served with Fresh Hand Cut Chips and a Side of Garlic Aioli

Confit of Duck €19.25 (1,9,11)

Confit of Duck Served with Warm Red Cabbage, Dauphinoise Potato and a Plum Sauce

Chicken Fajitas €18.50 (1,7,9)

Strips of Chicken served with Corn Tortillas, Pico De Gallo, Guacamole, Fresh Vegetables & a Sour Cream Dipping Sauce

Vegetable Enchiladas €15.95 (1, 3, 7, 9, 12) **Vegetarian**

Hot Tortilla with Fresh Peppers, Onions, Courgette, Refried Beans, Garlic & Oregano Mexican Tomato Salsa with Cheddar Cheese. Served with a Green Salad and Hand Cut Chips

Add Chicken €3.00

From the Green Fields:

10oz Aged Irish Sirloin Steak €25.95 (7, 10) **GF**

Aged for Over 21 days, the most popular Cut with a Strip of Fat on Top

10oz Aged Irish Ribeye €24.95 (7, 10) **GF**

A Great Flavoursome Cut with an eye of fat

All our Steaks are cooked to your Liking, served with Grilled Tomato, Flat Roasted Mushroom, Sauté Onions and Creamy Mash Potato. Accompanied by a Choice of the Following Sauces: Peppercorn & Brandy, Creamy Mushroom & Mustard or Garlic and Herb Butter

Steak Sandwich €17.50 (1, 7, 10)

6oz Sirloin Steak, cooked to your Liking, served on a Garlic Toasted Ciabatta with Chunky Onion Rings, Grilled Vine Tomatoes & Rocket, accompanied by Hand Cut Chips and Choice of: Peppercorn & Brandy, Creamy Mushroom & Mustard or Garlic and Herb Butter

Hawaiian Burger €17.50 (1, 3,10) **Vegetarian Option**

Homemade 8oz Beef Burger served with Pineapple, Smoked Bacon, Beef Tomato and side of Hand Cut Chips (Please allow a minimum of 20 minutes cooking time)

Farm Tower Burger €17.75 (1,3,7,12) **Vegetarian Option**

Homemade 8oz Beef Burger with Melted Cheddar, Iceberg Lettuce, Beef Tomato & Onion Rings served with Garlic Mayonnaise and Hand Cut Chips (Please allow a minimum of 20 minutes cooking time)

Murphy's Pie €17.75 (1,7, 9)

Traditional Style Beef and Vegetable Casserole in a Rich Murphy's Stout Gravy, Topped with Puff Pastry. Served with a Selection of Seasonal Vegetables & a Scoop of Mash Potato

Lasagne Al Forno €17.25 (1,7,9)

Traditional Beef Lasagne Served with Garlic Sourdough, Melted Mozzarella and Fresh Tomato Sauce. Garnished with Pesto, Balsamic Reduction & accompanied by a Crunchy Side Salad

Roast Rib of Beef €16.95

(1,7,9,10) **GF Option**

Prime Roasted Rib of Irish Beef Served with a Yorkshire Pudding, Roast Potato, Creamy Mash Potato, Traditional Bread Stuffing, a Selection of Vegetables and a Choice of Black Peppercorn Sauce or Gravy

Roast of The Day: €15.95 See Board (1,7,9,12) **GF Option**

Served with Creamy Mash Potato, Traditional Bread Stuffing, a Selection of Vegetables, Roast Potato & Homemade Sauce

Salads: From the Garden.... & a Bit Beyond

Seared Beef Salad €17.25 (1,6,10,11)

Flash Fried Marinated 6oz of Beef Tossed with Sugar Snap Peas & Red Onion on a Bed of Mixed Leaves with Blue Cheese & a Sharp Lime & Chilli Dressing with Toasted Sesame Seeds

Brie & Fresh Apple Salad €15.50 (7, 8, 10, 11) **Vegetarian GF**

Wedges of Irish Brie and Fresh Apple, Served on Top of Baby Spinach Leaves with Raisins, Toasted Walnuts with a Refreshing Orange & Lime Dressing

Castletownbere Prawn Salad €18.75 (2,10,11) **GF**

A Dozen of Pan Fried Castletownbere Prawns with Garlic, Avocado, Orange Segments and Pea Shoots Tossed with Mixed Leaves

Chargrilled Chicken, Melon & Smoked Bacon Salad €15.75 (1,10,11,12)

Chargrilled Chicken & Smoked Bacon served with Fresh Melon, Garlic Croutons, Pickled Cucumber Ribbons, Pomegranate Seeds & Rocket Salad with an Orange & Poppy Seed Dressing

From the Italian Corner:

Pizzas:

**Authentic Thin Crispy Pizza Base, made with Caputo Flour Sourced from Italy.
With San Marzano Italian Tomato Sauce & Melted Mozzarella **GF Option****

Margarita	€11.95 (1, 7) Vegetarian
Beef, Blue Cheese, Caramelised Onion & Cherry Tomato	€13.95 (1,7)
Ham & Pineapple	€12.95 (1, 7, 12)
Pepperoni	€13.75 (1, 7, 12)
Irish Pizza (Bacon, Sausages, Black Pudding, Potatoes, Egg)	€14.50 (1, 3, 7, 12)
Spinach, Feta Cheese and Sundried Tomato	€11.95 (1, 7, 12) Vegetarian
Beetroot, Cheddar & Thyme	€11.95 (1,7) Vegetarian

Pastas:

Vegetable Penne (1, 3, 9) **€15.50 Vegetarian GF Option**

Penne Pasta with Roasted Aubergine & Cherry Tomato, Rocket & Feathers of Parmesan,
Served with Garlic Sourdough Bread

Chicken Pappardelle (1, 3, 7,12) **€16.95**

Pappardelle Pasta with Chunky Chicken, Chorizo, Onions, Garlic & Feathers of Parmesan
in a Creamy Sauce, Served with Garlic Sourdough Bread

Linguine Prawn (1, 2, 3, 10) **€17.50 Vegetarian Option GF Option**

Linguine Pasta with Tiger Prawns, Spinach & Parmesan in a White Wine Sauce, Served with
Garlic Sourdough Bread

SIDE ORDERS €3.50

Creamy Mash Potato (7)	Sweet Potato Wedges
Potato Gratin (7)	Home Cut Chips
Champ (7)	Selection of Vegetables (7,9, 11)
Side Salad (9,10)	Onion Rings (1,3,7)
Garlic Bread (1,7)	

Non-Alcoholic Bottled Beers:

Heineken Zero 330ml	€3.95
Erdinger 500ml	€4.25

Please inform your server of any dietary/allergen requirements.

Contains Allergens:

1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy Beans 7. Milk
including Lactose 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide/ Sulphites
13. Lupin 14. Molluscs

GF – Gluten free
V – Vegetarian

GF Option – Can be gluten free
V Option – Can be Vegetarian

**While we do our best to ensure the isolation of all ingredients, please note that our kitchen
contains all major allergens and we cannot guarantee food is 100% allergen free.**

Equally, while we endeavour to have all dishes **GF- gluten free labelled, we advise that cross
contamination can never be fully ruled out in a combined working kitchen.**