



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

Stuffed Portobello Mushroom €8.25 (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

Stuffed Red Cheddar Balls €7.50 (1, 7, 10, 11)

Deep Fried Dough Balls stuffed with Red Cheddar Cheese Tossed in Olive Oil and Rock Salt served with Green Pesto, Sweet Chilli Mayo & Garlic Mayo

Greek Style Hummus Sharing Board €8.50 (1, 7, 10) **Vegetarian GF Option**

Homemade Hummus served with a selection of Breads, Cherry Tomatoes, Black Olives and sprinkles of Feta Cheese

Artisan Ardsallagh Goats Cheese Bruschetta €8.50 (1, 8) **Vegetarian Lactose Free**

Served on top of Mixed Leaves with Toasted Walnuts, Cherry Tomatoes, Salsa & Balsamic Vinegar

Seared Scallops €10.50 (1, 14, 10, 12)

Fresh Seared Scallops with Clonakilty Black Pudding, Smoked Crispy Bacon, a Pesto Herb Oil & Grilled Tomato Bread

Clonakilty Black Pudding & Apple Salad €8.95 (1, 7, 8, 10, 12)

Croutons of Traditional Clonakilty Black Pudding with Caramelised Apple, Toasted Cashew Nuts, Feta & Dressed Baby Leaves

Cajun Spiced Chicken & Bacon Salad €8.95 (1, 6, 10, 11)

Spicy Cajun Chicken Fillet with Bacon, Avocado, Mixed Leaves, Garlic Croutons, Cherry Tomatoes & Pickled Cucumber tossed in House Dressing

Fish Cakes with Lemon & Saffron Mayonnaise €9.50 (1, 3, 4, 7)

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

Spicy Scampi in Panko Breadcrumbs €9.95 (1, 3, 7, 10, 11, 14)

Spiced Scampi Prawns in Panko Crumb with a Lime & Dill Mayo & Fresh Leaves

Model Farm Sticky Spicy Wings €8.50 (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:

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

Grilled Salmon €20.95 (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 €17.95 (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

Mini Fish & Chips €12.50 (1, 3, 4, 12, 13)

Smaller Version of our Bestseller. Dipped in a Thin Crisp Beer Batter, accompanied by Hand Cut Chips, Tartar Sauce and Mushy Peas

Fish Cakes with Lemon & Saffron Mayonnaise €17.75 (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

Fish of The Day- See Board

From the Farmyard:

Fresh Homemade Breaded Chicken Strips €16.95 (1, 3, 7, 9, 10)

Served with Fresh Hand Cut Chips and a Side of Dijon Mustard & Honey Mayo
(Please allow a minimum of 20 minutes cooking time)

Chargrilled Supreme of Chicken

with Clonakilty Black Pudding €18.95 (1,7,9,10,12) **GF Option**

Served on a Bed of Champ Potato with Buttered Vegetables, Black Pudding and a Wild Garlic & Pesto Cream Sauce

Yellow Curry €15.95 (1,4,7,9,11,12,14) **Vegetarian GF Option**

A Blend of Thai Herbs & Spices with Coconut Cream, Potato, Lemon Grass, Red Peppers & Garden Peas served with Lemon Rice and a Crispy Poppadum

Add Chicken €3.00

Add Prawns €4.50

Chicken Creole Ciabatta Tower €17.75 (1,8,12)

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

Spicy Vegetable & Cashew Nut Stir Fry €15.95 (1,8,9,11) **Vegetarian**

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

Add Chicken €3.00

Add Duck €4.00

Model Farm Sticky Spicy Wings €15.75 (9, 11, 12)

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

Confit of Duck €22.50 **GF** (7)

Confit of Duck Legs with Dauphinoise Potatoes & Sprouting Broccoli served with an Orange & Grand Marnier Sauce

Vegetable Enchiladas €16.95 (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 **or** Hand Cut Chips

Add Chicken €3.00

From the Green Fields:

10oz Aged Irish Sirloin Steak €26.95 (7, 10) **GF**

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

10oz Aged Irish Ribeye €25.95 (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 €17.95 (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

Lamb Shank €22.00 (1, 9, 12) **GF Option**

Braised Shank of Irish Lamb Slow Cooked in a Glazed Tomato and Vegetable Ragù with a Selection of Seasonal Vegetables, Roast Potato & Creamy Mash Potato (Please allow a minimum of 20 min cooking time)

Classic Irish Style Burger €16.75 (1, 3, 12) **Vegetarian Option**

Homemade 8oz Beef Burger served with Beef Tomato, Iceberg Lettuce, Red Onion & Hand Cut Chips (Please allow a minimum of 20 minutes cooking time)

Farm Tower Burger €17.95 (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)

Burger of The Week €17.95 (1, 3, and those of this week's special) **See Board**

Murphy's Pie €17.95 (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 €17.75 (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 €17.75 (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: €16.50 See Board (1,7,9,12) **GF Option**

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

Clonakilty Black Pudding & Apple Salad €16.25 (1, 7, 8, 10, 12)

Croutons of Traditional Clonakilty Black Pudding with Caramelised Apple, Toasted Cashew Nuts, Feta & Dressed Baby Leaves

Halloumi & Chargrilled Vegetable Salad €14.75 (7, 9, 10,11) **GF Vegetarian**

Macroom Buffalo Halloumi with Chargrilled Peppers, Courgettes, Aubergines, Onions & Cherry Tomatoes on a Bed of Mixed Leaves & a Lemon Garlic Dressing

Chorizo & Prawn Salad €17.25 (1, 2, 4, 7, 10, 11)

Pan Fried Chorizo, Tiger Prawns & Red Onion Tossed with House Vinaigrette & Rustic Baby Potatoes. Served on a Bed of Mixed Leaves

Cajun Spiced Chicken & Bacon Salad €16.25 (1, 6, 10, 11)

Spicy Cajun Chicken Fillet with Bacon, Avocado, Mixed Leaves, Garlic Croutons, Cherry Tomatoes & Pickled Cucumber tossed in House 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	€12.95 (1, 7) Vegetarian
Ham & Mushroom	€13.95 (1,7)
Ham & Pineapple	€13.95 (1, 7, 12)
Pepperoni	€14.75 (1, 7, 12)
Spinach, Feta Cheese and Sundried Tomato	€12.95 (1, 7, 12) Vegetarian
Irish Pizza (Bacon, Sausages, Black Pudding, Potatoes, Egg)	€15.25 (1, 3, 7, 12)

Pastas:

Penne Arrabiata €14.95 (1, 3, 7,9) **Vegetarian GF Option**

Penne Pasta with Chilli, Tomato, Onion, Garlic, Pesto & Olive Oil, finished under the Grill with Fresh Mozzarella. Served with Garlic Sourdough Bread

Add Chicken €3.00

Chicken & Chorizo Pappardelle €17.95 (1, 3, 7,12)

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

Linguine Prawn €18.25 (1, 2, 3, 10) **Vegetarian Option GF Option**

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

Italian Linguine Meat Balls €18.00 (1, 3, 9) **GF Option**

Linguine Pasta with Ground Beef & Nduja Picante Sausage in a Tomato Sauce with Fresh Basil, Thyme & Garlic, topped with Garlic Sourdough & Parmesan

SIDE ORDERS €3.50

Creamy Mash Potato (7)	Onion Rings (1,3,7)
Potato Gratin (7)	Home Cut Chips
Champ (7)	Selection of Vegetables (7,9, 11)
Side Salad (9,10)	Sweet Potato Fries Extra €1.00
Garlic Bread (1,7)	

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.**