

Starter

- FARM SOUP OF THE DAY (V) (AC)** 7.50
Served with home baked Guinness bread and potato scone.
Allergens: 6 Wheat, 7, 12.
- EAST COAST SEAFOOD CHOWDER (AC)** 10.00
Creamy local and sustainable fish chowder with smoked and fresh fish, celery, carrot, potato, lemon and dill.
Allergens: 1, 2, 3, 6 Wheat, 7, 12.
- CAESAR SALAD (AC)** 9.50/14.50
Rustic croutons, smoked bacon, parmesan shavings, Caesar dressing, and golden fried free range egg.
Add buttermilk chicken 3.00
Allergens: 6 Wheat, 7, 11.
- KING PRAWN PAKORA (GF)** 10.50
Firecracker slaw, green onions, chili and ginger dressing.
Allergens: 1, 7, 11, 13.
- CLASSIC BUFFALO CHICKEN WINGS (GF)** 10.50/15.50
Marinated and roasted chicken wings in buffalo sauce, blue cheese dip and celery sticks.
Allergens: 7, 8, 11, 12.

Main Course

- FALAFEL BUDDHA BOWL (V)(VV)** 19.00
Coconut rice, avocado, cabbage slaw, chick peas, broccolini, tomatoes with pomegranate, lemon & tahini dressing.
Allergens: 8, 10, 13.
- CLASSIC STEAK SANDWICH (AC)** 23.00
6oz steak on grilled Ciabatta, caramelised onion, ranch dressing and rocket salad served with triple cooked chips.
Allergens: 6 Wheat, 7, 9, 11, 13.
- SALMON (AC)** 23.00
Chargrilled with roast butternut squash and garden pea risotto, Gubeen chorizo and shaved parmesan.
Allergens: 3, 6 Wheat, 7, 9, 12.
- BACON DOUBLE SMASH BURGER (AC)** 21.00
Two 4oz patties, bacon, iceberg salsa and crispy onions with Wexford cheddar.
Allergens: 6 Wheat, 7, 9, 11.
- FISH AND CHIPS** 22.00
Beer battered Kilmore quay Haddock fillet with crushed peas, chunky yoghurt tartare, and farm fries.
Allergens: 3, 6 Wheat, 7, 9.
- NASI GORENG (GF)** 20.00
Marinated pork belly with Asian rice, chargrilled broccolini, fried free range egg, toasted cashew.
Allergens: 5 Cashew, 6, 7, 9, 11.
- ROAST OF THE DAY (AC)** 19.00
Ask your server for daily roast served with all the trimmings.
Allergens: 6 Wheat, 7, 9, 13.

Tea & Coffee

We are proud to serve Blue Butterfly tea & coffee. *Allergens: 7.*

Substitute speciality products - Oat, Almond, Soya, Coconut milk add 0.40

Herbal Tea	3.90
Tea	3.50
Espresso, Americano	3.60
Cappuccino, Café Latte, Mocha	3.95
Hot Chocolate	4.20

ALLERGY ADVICE / DIETARY REQUIREMENTS

We make every effort to be sensitive, accommodate lifestyle choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices. With that in mind, we can't get to a flour-free environment it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free

V (Vegetarian) GF (Gluten Free) AC (Adaptable for Coeliac) VV (Vegan & Vegetarian)

1 - Shellfish, Crustacean 2 - Shellfish, Mollusc 3 - Fish 4 - Peanuts 5 - Nuts 6 - Gluten 7 - Milk & Dairy 8 - Soya 9 - Sulphates 10 - Sesame Seeds 11 - Eggs 12 - Celery & Celeriac 13 - Mustard 14 - Lupin

The background of the entire image is a repeating pattern of stylized tiles. Each tile is a diamond shape with a white center containing a four-lobed floral motif in blue and orange, surrounded by green leaves. The tiles are separated by dark green lines.

BBG

Bar Grill

All about the farm.