

Farmgate Café

ENGLISH MARKET CORK



LUNCH

FARMGATE CAFÉ SODA BREAD, *Glenilen handmade butter* (*complimentary)

STILL OR SPARKLING TRIPLE FILTERED WATER 1.50 per person (complimentary refills, or tap water also available)

APERTIF

APEROL SPRITZ 7

ELDERFLOWER & PROSECCO 7

PROSECCO ROYALE 7

TASTER

MARINATED TOONS BRIDGE OLIVES 3.20

TO START OR SHARE

DUCK RILLETTE

with *Arbutus* sourdough 8.50

DUNGARVAN STOUT RAREBIT ^v

with *Coolea* cheese 8.50

HEDERMAN'S ORGANIC SMOKED SALMON

cucumber & dill pickle, lemon 12.50

OYSTERHAVEN ROCK OYSTERS

mignonette, lemon ½ dozen 12.50 1 dozen 25.00

MAIN COURSES

please allow 15–20 mins for cooking time

MARKET FISH (see board) *

PIE OF THE DAY (see board) *

IRISH LAMB STEW

steamed Lady's Bridge jacket potatoes 14.50

TRIPLE & ONIONS, WITH DRISHEEN

Glenilen handmade butter,

Lady's Bridge jacket potatoes small 5.50 / large 11.00

MARKET MEAT (see board) *

MARKET BUTCHER'S SAUSAGES

puy lentils and O'Mahony's bacon large 14.50

ORGANIC ROAST PUMPKIN RISOTTO ^v

with sage & hazelnuts small 9 / large 14.00

ROAST FREE-RANGE CHICKEN

celeriac puree & roast root vegetables 15.00

SIDES

POTATO GRATIN

3.50

BABY GEM

*buttermilk dressing and soda
croutons* 4.00

PUY LENTILS

thyme & spinach 3.50

DESSERTS

APPLE TART *whipped cream* 5.50

LEMON TART *blackberry sorbet* 5.90

CHOCOLATE & HAZLENUT BROWNIE **

vanilla ice-cream 5.90

PISTACHIO MERINGUE

with seasonal compote, lemon curd and cream 5.90

VANILLA ICE CREAM & PEDRO XIMENEZ

SHERRY 2 scoops 6.00

MINT ICE CREAM 4.00

STICKY TOFFEE PUDDING 5.90

AFFOGATO

single espresso, vanilla ice cream 4.00

While we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free

All beef, chicken, lamb and pork are free-range and produced in Munster, Ireland.

* Market price – varies

^v Suitable for a vegetarian diet

** Very low gluten, prepared in an environment where gluten is present.