



To Start

- Carpaccio of Angus beef fillet** €11
with pepper rocket, truffle crème and hand rolled Parmesan straw
- Seafood platter** €15
chargrilled Dublin bay prawns, mussels & clams, seared scallops
& blackened monkfish, ciabattia croute
- Beef tea** €7
beef and vegetable consommé Celestine with beef cheek & cepes
- Magret duck breast** €12
roasted pink and carved with pomegranate seeds, quinoa, roasted
cobnuts and banyuls vinaigrette.
- Courgette linguini** €10
with chives, capers, marinated tomatoes, mozzarella & torn purple basil
- Squash salad** €9.5
roasted squash, sage , pumkin seeds & almonds, rocket vinaigrette



Angus Beef

Serving beef of the highest calibre, reared on our own farm, it is dry aged & divine in taste, superb in quality, filled with flavour & cooked to perfection

8 / 10 oz Fillet

€28 / €32

The fillet is the prized cut, lean, juicy & delicious

10/12 oz Ribeye

€24 / €27

The Chefs choice— Rib eye steaks carry a little more fat than other steaks which keep the steak succulent, tender and add lots of flavour

20 oz T - Bone

€35

A huge steak that is sirloin on one side of the bone and fillet on the other - so the best of both worlds

Roast Prime Rib 16oz

€27

is there anything more truly beautiful than a perfect centre cut roast prime rib? We roast whole joints, so when its gone...its gone

Our beef is served with a taster of farm veg & Pont neuf chips, garlic & watercress

Add blackened prawns to create your own surf & turf

€9

Sauces

Green peppercorn & Middleton whiskey| Café de paris butter
Shallot & red wine | Tarragon & truffle béarnaise| Wild Mushroom



Main's

The Chefs "Poisson Du Jour" €24

from Kilmore Quay day boats

Rump of Wicklow lamb €24

with a chive and rosemary crumb , grilled celeriac , warm mint hollandaise

Tempura Kilmore quay monk fillet €23

pan-Asian veg, spiced butternut squash, sesame & soy

Glin Valley free range chicken €19

slow roast breast & confit leg with wild mushrooms, garlic leaves & salsa verde

Caramelised artichoke & spinach risotto €17

with a salad of cask aged feta & oil cured olives

Sides €3.5

Pont Neuf Jumbo Chips | Smoked Bacon Macaroni N Cheese

Spiced Onion Rings | Celeriac & horseradish slaw

Pomme Puree | Marinated artichoke's & wilted spinach

Almond fine beans | Rocket salad



All Desserts

€7

After eight

Valrohna & hazelnut dark chocolate parfait with Featherbed mint ice

Boozy fruit

Tarte au Citron with port poached plums & spiced mascarpone

Raspberries & cream

Madagascan Vanilla crème brûlée with raspberry shortbread & sorbet

Jasmine & Rose

Warm caramelised coconut rice pudding with spiced mango two ways

Selection of featherbed ice cream available on request

Local Artisan cheese €9

Apple chutney & crackers



Dear Guest ,

we value your opinion & as with any opening of a new venture we need feedback to ensure what we are doing is exceeding your expectations or what we can do to reach this goal,

I would ask kindly that you would fill in this short questionnaire so we can achieve this.

Thank you

Eibhear Coyle,

General Manager.

5 excellent—3 good—1 room for improvement

Room for comments

How would you rate

- the ambience & brand of Farm Steak House ()
- Service & professionalism of the team ()
- Quality of food & presentation ()
- Quality of wine & presentation ()
- Overall dining experience ()

PTO



The Ultimate question

Would you return & would you recommend us ?

Yes No

Any comments you feel appropriate and constructive

Empty rectangular box for comments.

If

you

would care to leave your email address to be added to our mailing list for upcoming events & offers please do below

Email @ -