

Sandwiches & Snacks

FARM SOUP OF THE DAY (V) (AC) Served with home baked Guinness bread & a potato scone (6, 7, 12)	6.50
EAST COAST SEAFOOD CHOWDER (AC) Creamy local, sustainable fish chowder with home baked Guinness bread (1,2,3,6,7,9,12)	8.50
BEEF BAGUETTE (AC) Warm strips of sirloin with saute mushrooms, onions & melted mozzarella in a rustic baguette (6,7,9,11,13)	14.95
PO BOY (AC) Blackened tiger prawns with thousand island dressing, shredded iceberg, avocado and chopped tomato and onion salsa, brioche roll (1, 6, 7, 11)	12.50
CHICKEN CLUB WRAP Buttermilk fried chicken breast with egg and scallion mayo, bacon, iceberg, chopped tomato and onion salsa and number 1 sauce on a grilled tortilla wrap	12.00
(6,7,11) MEATBALL SUB (AC)	11.00
Handmade meatballs in marinara sauce served in a soft brioche roll with melted mozzarella & iceberg (6,7)	11.00
THE TOASTIE (AC) Honey & mustard baked ham with chopped tomato, onion salsa, Wexford cheddar & mustard mayo on toasted farmhouse white bread (6,7,13)	11.00
VEGAN BANG BANG (GF) (VV) (V) Cauliflower fritters, cilantro slaw & avocado in a corn tortilla with vegan curried mayo	11.00

ADD FARM FRIES OR SOUP TO A SANDWICH OR WRAP FOR 4.00

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 - Suphates
10 - Sesame Seeds
11 - Eggs
12 - Celery & Celeriac
13 - Mustard
14 - Lupin

WE CAN ADAPT ALL SANDWICHES TO FEATURE GLUTEN FREE BREAD





