



To Start

Seared Wood Pigeon Pan roasted with parsnip puree, baby gem with pancetta, wild blackberry jus	€10.00
Wexford Scallop Waldorf Pan seared with radish, celeriac, apple and walnut	€12.50
Wild Irish Rabbit Confit & pan fried with smoked potato and truffle bon-bon, swede puree, roasting jus	€10.50
Spiced Kilmore Quay Monkfish Pan fried & served with razor clam ceviche, farm greens and feuilles de brick crisps	€10.50
Butternut Squash Ravioli Pickled shallots, Irish goats curd, almond and amaretto foam and candied almonds	€9.50



Our Steaks, Our 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.

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|--|--------|
| 8oz Fillet
The fillet is the prized cut, lean, juicy & delicious | €30.00 |
| 10 oz Pepper Crusted Sirloin
Royalty states that for its merited, this cut should be knighted - hence forth Sir-Loin | €29.00 |
| 20 oz Ribeye Tomahawk
The Chefs choice! Ribeye steaks carry a little more fat than other steaks which keep the steak succulent, tender and add lots of flavour | €36.00 |
| 16 oz T - Bone
A steak that is sirloin on one side of the bone and fillet on the other so, the best of both worlds | €32.00 |

Our beef is served with a Medley of Redmond Farm Vegetables with your preferred Sauce.

Sauces

Peppercorn & Whiskey - Shallot & Red Wine - Tarragon Béarnaise

Sides

Dauphinoise Potato - Pont Neuf Chips - Spiced Onion Rings
Roast Pumpkin with Garlic and Pumpkin Seeds - Roast Farm Vegetables
- Baby Carrots and Parsnips

€3.50



The Main Event

Organic Corn Fed Chicken Slow poached breast and roasted with dauphinoise potato, wilted chard, pea puree and madeira jus	€19.50
Irish Venison Pan roasted loin of Wicklow venison with maple glazed parsnips , black cherries and gaufrette crisps	€22.50
Thomas Salters Pork Roast belly and loin ballotine, braised cheek polenta, crackling, crushed squash with apple, roasting jus	€21.50
Halibut Pan-seared with smoked bacon and wild mushrooms, Dublin Bay bisque and prawns and roast lemon	€26.00
Seafood Mixed Grill Monkfish, scallops, halibut and Dublin Bay prawns served with roast squash puree and salsa verde.	€28.00
Macroom Buffalo Mozzarella Fregola Artisan pasta with house dried tomatoes, basil cream and pecorino cracklings	€16.50



For Dessert

€7.50

Chocolate & Jameson Mousse

Valrhona dark chocolate, oat crunch and fresh blackberries with salted caramel

Rose Petal Panna Cotta

with damson and lavender viennese shortbread

Roast Plum & Custard

Wexford plum with ginger bread, vanilla anglaise, Chantilly cream and honeycomb

Apple Tarte Tatin

The classic, with featherbed farm vanilla ice-cream

Local Artisan cheese

Apple chutney & crackers

(Please note our Artisan Cheese carries a supplement of €1.50)



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 ()



The Ultimate Question

Would you return & would you recommend us ?

Yes No

Any comments you feel appropriate and constructive




for Culinary Excellence
2016 - 2017

