

WHITE WINES BOTTLE / GLASS

TERRE FORTI PINOT GRIGIO, ITALIAN 26.50 6.90
Apple straw colour, flecked with golden hues. fruity nose with fresh floral notes enhancing a crisp and delicate palate.

LEOPARDS LEAP SAUVIGNON BLANC, SOUTH AFRICA 28.50 7.50
Fresh, crisp, medium-bodied, prominent acidity. Will pair well with sushi, asparagus and seafood dishes with South East Asian flavours such as lime, chili and coriander.

BUTTERFLY RIDGE CHARDONNAY, SOUTH AUSTRALIAN 26.50 6.90
Fresh lifted tropical fruits flavours, hint of citrus and peach that finish crisp and clean. Perfect with salads and white meat dishes

EL MURO MACABEO, SPAIN 25.00 6.90
Crisp and refreshing, appealing notes of peach and green apple. Full flavoured and round with zippy acidity, a delightful fresh white..

RED WINES BOTTLE / GLASS

EL MURO TEMPRANILLO GARNACHA, SPAIN 25.00 6.90
Soft easy going red, bags of dark berry fruits and a twist of black pepper, perfect for red meat dishes. Firmly structured, a truly beautiful taste.

LEOPARDS LEAP PINOTAGE SHIRAZ, SOUTH AFRICA 28.50 7.50
An authentic New World blend that is fruit-driven and medium-bodied. This beautiful rounded red wine has volumes of taste, pairs well with big flavours such as steak.

EL ESTECO CABERNET SAUVIGNON, ARGENTINA 26.00 6.90
Ruby red with penetrating purple dashes. The mouth is full with sweet and round tannins, a touch of vanilla, black fruits, pepper and roasted red peppers.

EL ESTECO MERLOT, ARGENTINA 26.00 6.90
Deep colour with black overtones. Combination of dried fruits, currants and an elegant mint hue. Exciting juicy tasting wine.

ROSE WINE BOTTLE / GLASS

EL MURO GARNACHA, SPAIN 25.00 6.90
Delightfully fresh nose. Packed with flavours of strawberries raspberry and blackberry, this dry but generous rosé is an ideal aperitif.

CHAMPAGNE & SPARKLING WINE BOTTLE / GLASS

MASSOTINA PROSECCO FRANCE 37.00 9.00
Pale straw in colour, hints of green and lively streams of fine bubbles, fresh and fruity with scents of ripe apples.

MOËT & CHANDON 82.00
Light yellow colour and a youthful nose showing freshly baked bread and hazelnuts in a youthful style. The palate is crisp, fruity and fresh with a very acidic finish.

COCKTAILS

CHOOSE FROM AN EXTENSIVE SELECTION OF AMAZING COCKTAILS
PINA COLADA, HARVEY WALL BANGER, COSMOPOLITAN, MANHATTAN, MOJITO, SEX ON THE BEACH, MARGARITA, BLACK & WHITE RUSSIAN, TEQUILA SUNRISE, TOM COLLINS, WHISKEY SOUR 10.50

BEER & CIDER

LAGERS FROM 5.70 PER PINT
CHOOSE FROM A WIDE SELECTION OF BOTTLED BEERS & CIDERS

SOFT DRINKS

BOTTLED SOFT DRINKS & JUICES FROM 3.00
BABY MIXERS 2.30

Bar & Grill B.B.G

all about the farm

OPEN SEVEN DAYS 12:00 noon to 9:00pm

We make every effort to be very sensitive, accommodate life style 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

GF – gluten free, AC – this dish is adaptable to GF,
V – vegetarian, 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 and Celeriac, 13 – Mustard, 14 – Lupin

STARTER OR LIGHT BITES

SMALL / LARGE

FARM SOUP OF THE DAY (V) (AC)	5.50
Served with home baked Guinness bread and potato scone 6,7	
EAST COAST SEAFOOD CHOWDER (AC)	7.50
Creamy local and sustainable fish chowder served with home baked Guinness bread and potato scone 1,2,3,6,7,12	
CAESAR SALAD (AC)	7.95 /10.50
Rustic croutons, smoked bacon, parmesan shavings and Caesar dressing 7,9,11,13 Add grilled chicken 3.00	
CHILLI CHICKEN WINGS (AC)	7.50 /14.50
Marinated and roasted prime chicken wings with spring salad and sour cream 7,9	
WEXFORD FISH CAKES	9.00
Pan fried fish cakes with pickled cucumber salad and chunky tartare sauce 1,2,3,6,7,8,12	
BEEF CARNITA SOFT SHELL TACOS	9.00
Slow braised beef with iceberg lettuce, coriander, pico de gallo, red onion, avocado, charred lime & sour cream 6,7,8,13	
CALAMARI	9.00
Golden fried Calamari with chilli salt and cracked pepper on chargrilled pitta with iceberg lettuce, red onion and sweet chilli mayo 1,2,3,7,12	
VEGGIE PAKORA (VV)	8.00
Cauliflower & farm vegetable fritters with a cucumber, chilli & tofu dip, watercress & roast pepper salad 7,8,11,12	
SEAFOOD PLATTER (AC)	12.50
Tiger prawns marie rose, smoked salmon & crab mayonnaise, mixed leaves, fennel and capers, home baked Guinness bread 1,2,3,4,7	

SIDES

Onion rings, Hand cut chunky chips, Seasonal veg, Creamy mash, Young stem broccoli, Roast baby potatoes, Side salad.	4.00 each
---	------------------

"IT'S ALL ABOUT THE BEEF FROM OUR FARM"

We select it, we nurture it, we age it, we cook it and we love it!

10oz RIBEYE STEAK (AC)	27.00
10oz SIRLOIN STEAK (AC)	28.00
8oz FILLET STEAK (AC)	29.50
16oz T BONE (AC)	36.00
ALL STEAKS SERVED WITH home cut fries, seasonal salad, grilled Portobello mushroom, onion ring and choice of béarnaise, pepper sauce or garlic butter 7,9,11	

FROM THE GRILL

SIRLOIN STEAK SANDWICH (AC)	17.00
Rustic baguette with 6oz Sirloin steak, balsamic Portobello mushroom, crispy onion ring, chips, bernaise, rocket salad and shaved parmesan 8,9,11	
GRILLED WEXFORD FISH (GF)	16.50
Grilled fish of the day with green vegetables and creamed potato seafood veloute 1,2,3,4,7,8	
LAMB CUTLETS (GF)	16.95
Tandori spiced lamb cutlets with garden salad, mint raita, Bombay baby potatoes 9,10,11,13,14	

SIGNATURE BURGERS

All our burgers are gluten free & come with hand cut chunky chips, choose a round stone brioche bun, granary bap or gluten free bun.	
add Wexford cheddar - 1.00, O'Neills bacon - 1.50 to any burger	
CLASSIC (AC)	15.50
Two 4oz, handmade angus beef chargrilled burgers with pickles, onion ring, plum tomatoes, BBG relish and iceberg lettuce 6,7,9,11	
TEXAN BIG SMOKE (AC)	16.50
Two 4oz, handmade, angus beef, chargrilled burgers with sticky BBQ beef brisket, iceberg lettuce, red onion & Monterey Jack cheese 7,8,9,11	
CHILLI BURGER (AC)	16.00
Two 4oz, handmade, angus beef, chargrilled burgers with sweet chilli mayo, fried pickles, chilli slaw 7,8,9,11	
CHICKEN BURGER (AC)	15.00
Grilled Piri Piri chicken fillet, smashed avocado, chilli mayonnaise, red onions, pickles, lettuce 7,8,9	
CLASSIC VEGGIE (V) (AC)	15.00
Chargrilled pineapple with roast pepper, portobello mushroom, watercress salad, grilled goats cheese on granary bap 7,8,9	

MAIN COURSES

KILMORE QUAY COD	16.50
Beer battered Kilmore quay cod fillet with mushy peas, tartare sauce and fennel salad 3,6,7,11	
PORK TOMAHAWK (GF)	15.50
Chargilled loin chop with picallilli butter, green veg & creamy mash 8,14	
LAMB SHANK (GF)	16.95
Rosemary braised lamb shank with garlic and herb mash, roast vegetables and roasting jus 8,9,13	
CHICKEN SCHNITZEL	15.50
Lemon & herb breaded chicken, rocket salad, bernaise & baby potatoes & crisp bacon 6	
RAVIOLI (V)	14.50
Wild mushroom ravioli with mozzarella, toasted pine nuts, pesto cream, baby spinach and dressed salad 5,6,7,11	
BUDDHA BOWL (VV) (GF)	12.50
Curried coconut veg, smashed avocado, chickpeas, cabbage slaw, tofu dressing on steamed rice	
DAILY ROAST (AC)	13.50
Ask your server for our roast of the day, served with all the trimmings	

TEA & COFFEE

HERBAL TEA	3.20
TEA	2.80
AMERICANO	2.80
ESPRESSO, CAPPUCINO, CAFÉ LATTE, MOCHA	3.25
HOT CHOCOLATE	3.80
WE ARE PROUD TO SERVE JAVA REPUBLIC TEA & COFFEE	



We have our own farm, on it we have over 900 angus cattle. Grass fed, well nurtured and if you like meat, and you're going to eat meat this is the meat to eat. Its succulent, incredibly flavoursome and we cook it just the way you like it. Our farm is a pesticides and chemical free farm. On it we also grow vegetables herbs and salad ingredients and potatoes – lots and lots of potatoes. Everything we grow, you eat – we really hope you love our farm gate to hotel plate dishes and ingredients