



To Start

- Confit of Duck** €10.00
Kataffi pastry, baby gem with pancetta
& Chargrilled peach
- Wexford Scallop Waldorf** €12.50
Pea Puree, pickled cauliflower, black pudding and red onion mousse
- Redmond Farm beef Carpaccio** €10.50
Celeriac Remoulade, Truffle Vinaigrette & Watercress
- Spiced Kilmore Quay Monkfish** €10.50
Pan Dried & served with Crab salsa, Farm greens & tomato Marinara
- Butternut Squash Ravioli** €9.50
Pickled shallots, Irish goats curd, almond and amaretto foam



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 huge 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 Farm Vegetables

€3.50



The Main Event

Organic Corn Fed Chicken Slow poached breast and roasted with Gaufrette crisps, wilted chard, pea puree and madeira jus	€19.50
Rack of Wicklow Lamb Garden herb crust, Saute Queens potatoes Baby spinach, peas & roast jus	€22.50
Thomas Salters Pork Roast belly and loin ballotine, choucroute, crushed squash With apple & roasting jus	€21.50
Halibut Pan-seared with courgette & tomato, Dublin bay bisque & Prawns, Roast Lemon	€26.00
Risotto Parsley & Asparagus with Rocket and Parma Jam	€16.50
Mix Fish Grill Ask Server	



For Dessert

Assiette of Chef Choice dessert €7.50

Local Artisan cheese €9.00



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

