



FARMER BROWNS DINNER MENU



STARTERS / SHARING

Crispy Calamari 9 / 16

Salt & pepper calamari served with charred lemon, chipotle & green salad

Seafood Chowder 11

Fresh Atlantic cod, salmon, smoked haddock in a Chardonnay garlic cream broth with brown loaf

Killer Nachos 10 / 16

'Blanco Nino' GF tortilla chips, chilli beef, cheese sauce, sour cream, avocado & feta smash, tomato salsa & jalapenos

Veggie / Vegan available

👑 Crispy Chicken Wings 10 / 17

Twice cooked crispy Irish chicken wings served with blue cheese dip & celery

Choose: Frank's hot sauce / Harissa honey & ginger / Vegan BBQ

🍷 Crispy Cauliflower 'Wings' 9 / 16

Crispy tempura cauliflower served with blue cheese dip & celery

Choose: Frank's hot sauce / Harissa honey & ginger / Vegan BBQ

🍷 Summer Salad 10

Fresh strawberries, mozzarella balls, green leaf salad, candied nuts, quinoa, garden mint, house dressing & balsamic glaze

🍷 Bruschetta Board 9.5 / 15

Toasted Bretzel bakery loaf, green & red pestos, tomato concasse & whole roasted garlic with green leaf salad & Parmigiano-Reggiano

+ honey halloumi or glazed ham 3€

Irish Smoked Salmon 9.5

On warm brown loaf with pickled pink onions, leafy green salad, sour cream, lemon wedge & garden chive

MAIN COURSES

Catch of the Day

Please ask your server for today's market fish. Supplied by Nick's Fish

Farmers Tacos & Fries 19

Three GF Blanco Nino corn tacos filled with avocado, slaw, ranch, chipotle, lime wedge & fries

Choose between: battered fish, grilled chicken, pork carnitas or halloumi

Crispy Pork Belly 21.9

Slow cooked Irish pork belly, salty crackling, mashed potato, summer veg, spiced apple chutney & jus

Roaring Water Bay Mussels 18.95

1kg of West Cork organic mussels steamed in a shallot, chili & white wine reduction served with bread & fries.

Rib Eye Steak 28.95

10oz 21 day dry aged rib eye steak with garlic butter or peppercorn sauce. Choose three sides: mushroom, onion rings, spring veg, mashed potato, fries

SALADS

Grilled Chicken Salad 16.8

Grilled chicken breast, green leaf salad, pomegranate, avocado & feta smash, pickled pink onions, salsa verde, ranch, crispy black beans with Blanco Nino GF corn tortilla chips

Veggie option with halloumi avail

🍷 Warm Goat Cheese Salad 15.5

Warm creamy (Gortnamona, Thurles, Tipperary) goats cheese with a mixed leaf green salad with candied walnuts, beetroot & homemade spiced apple chutney & house dressing and pink onions.

AWARD WINNING BURGERS

Farmer Burger & Fries 16

Two 4oz Irish beef patties, 'Dubliner' cheddar, roasted red pepper, tomato, lettuce, red onion & aioli on a warm 'Bretzel' bakery brioche served with fries

Massey Burger & Fries 17

Two 4oz beef patties, Dubliner cheddar, smoked streaky bacon, beer batter onion ring, tomato, lettuce, aioli & relish on 'Bretzel' brioche served with fries

Zetor Burger & Fries 17

Grilled cajun chicken breast, avocado, smoked Applewood cheddar, red onion, tomato, lettuce, relish & aioli on a warm Bretzel bakery brioche served with fries

Po-Boy Burger & Fries 18

Southern-fried cajun chicken fillet dipped in Frank's sauce with slaw, lettuce, ranch and dill pickle on warm brioche served with fries

🌱 The Beyond Burger & Fries 16.5

Vegan burger, vegan cheddar, roasted red pepper, lettuce, tomato, red onion, vegan aioli on a vegan brioche bun served with fries

Hawaiian Burger & Fries 16

Slow cooked pork belly in honey, ginger & harissa marinade with pineapple, house slaw, aioli, coriander & fresh chilies served with fries

SIDE & FRIES

Upgrade your fries !!

👑 Sides

Green salad 5 / Onion rings 5 / Seasonal vegetables 4 / Mashed potato 4

👑 Fries

House fries 5 / Sweet potato fries 6 / Half house & half sweet potato fries 6 / Parmesan truffle fries 6.5 / Garlic butter fries 6

👑 Dressed Fries 7.5

Chili Pork fries / Cashel blue cheese & bacon fries / Taco fries

Dips 1.5 each

Garlic aioli / Vegan aioli / Blue cheese mayo / Peppercorn sauce / Frank's hot sauce / Vegan BBQ / Harissa / Ranch / Chipotle