

FARMER BROWNS CHRISTMAS MENU

STARTERS

FRENCH ONION SOUP

Bretzel Bakery sourdough crouton, melted Gruyère Swiss Cheese (1,3)

HISPI CABBAGE

Blue cheese cream, smoked bacon crumb, chive oil, pomegranate (2)

BBQ PORK BELLY

Crispy Andal Farm Pork Belly, Korean BBQ, tarragon aioli (3)

LEMON PEPPER CHICKEN WINGS

House blend of lemon & pepper lightly breaded, ranch dip (2)

KILLER NACHOS

Blanco Nino tortilla chips, chilli beef, queso, sour cream, guacamole, pico de gallo, jalapeno (1,3)

Vegan & veggie avail

MAIN COURSES

CRISPY DUCK

Boneless Irish Duck, braised cabbage, mashed potato, cherry & port reduction (3,7)

BEEF AND GUINNESS STEW

Slow braised Irish beef stew, carrot, onion, turnip in a rich Guinness sauce with mashed potato (1,3,8)

BAJA COD TACOS & FRIES

Atlantic cod, beer batter, 'Blanco Nino' tortillas, mint & feta guacamole, pico de gallo, pickled pink onion, chipotle, lime (1,2,3)

FESTIVE BURGER & FRIES

Bronze Turkey patties, melted Wicklow Ban Brie, candied maple streak bacon, sage & onion stuffing crumble, cranberry relish, aioli in a Bretzel Bakery Brioche (1,2,3)

THE FARMER BURGER & FRIES

Two 4oz smashed Irish beef patties, cheddar, roasted red pepper, tomato, lettuce, onion, aioli, Bretzel Bakery brioche (1,2,3)
(Vegan & veggie avail)

THE PO BOY BURGER & FRIES

Buttermilk fried chicken, Frank's hot sauce, salad, dill pickle, ranch, Bretzel Bakery Dublin brioche (1,2,3)

Dips: Aioli / Blue cheese / Franks / Ranch / Chipotle (2, 3)

DESSERTS

GOOEY CHOCOLATE BROWNIE

Hot fudge, bourbon vanilla ice cream, fresh strawberries (1,2,3,4,6)

STICKY TOFFEE PUDDING

Caramel, toasted pecans, vanilla ice cream (2,3,4) gluten free

WINTER BERRY SORBET

Fresh strawberry, mint. Vegan & gluten free

Two Course €35 / Three Course €41

Our Beef is 100% Irish. Optional 12% service charge for tables of 5+ people.

Please let us know of any allergies or intolerances as cross contamination may occur