



FARMER BROWNS DINNER MENU



STARTER/SHARING

- ♣ Bruschetta Board** 14
Toasted Bretzel Bakery loaf, house made green & red pesto's, tomato salsa, whole roasted garlic with green salad & parmigiano reggiano
Add halloumi, goats cheese or mozzarella balls for 3€
- Crispy Calamari** 12 / 17
Calamari, lightly coated in paprika breadcrumb, shallow fried and served with green salad & chipotle mayo
- ♣ Crispy Cauliflower 'Wings'** 10 / 16
Tempura cauliflower bites served with celery.
Choose your sauce: Franks Hot Sauce / Ginger, Honey & Harissa / Vegan BBQ
- Crispy Chicken Wings** 12 / 17
Twice cooked chicken wings served with celery and sauce of your choice. Choose your sauce: Franks Hot Sauce / Ginger, Honey & Harissa / BBQ
Choose: blue cheese or ranch dip
- Killer Nachos** 10 / 16
'Blanco Nino' GF tortilla chips, chilli beef, homemade cheese sauce, sour cream, avocado & feta smash, tomato salsa & jalapenos
Veggie / Vegan available

AWARD WINNING BURGERS

All burgers are served in a warm Bretzel Bakery brioche with house fries

- The Farmer Burger** 17
Two 4oz Irish beef patties, 'Dubliner' cheddar, roasted red pepper, tomato, lettuce, red onion & aioli
- The Hawaiian Burger** 18
Slow cooked pork belly in honey, ginger & harissa marinade, with grilled pineapple, house slaw, coriander & fresh chilies
- Massey Burger** 18
Two 4oz Irish beef patties, Dubliner cheddar, smoked streaky bacon, onion ring, tomato, lettuce, aioli & relish
- The Truffle Burger** 18.5
Two 4oz Irish beef patties with smoked Applewood cheddar, onion ring, lettuce, tomato & truffle aioli.
Add smokey crispy streaky bacon 3€
- Zetor Burger** 18
Grilled Irish cajun chicken breast, avocado, smoked Applewood cheddar, red onion, tomato, lettuce, relish & aioli
- Po-Boy Burger** 18
Southern-fried Irish cajun chicken fillet dipped in Frank's sauce with slaw, lettuce, dill pickle & ranch
- VEGAN The Beyond Burger** 17
Vegan burger, vegan cheddar, roasted red pepper, lettuce, tomato, red onion & vegan aioli

Upgrade your fries!
+1 Sweet / Half Fries, +2 Truffle Fries, +4 Loaded Fries

MAIN COURSES

- Slow-Cooked Pork Belly** 24.95
Irish pork belly with salty crackling, creamy mashed potato, seasonal vegetables, spiced apple & jus
- Rib Eye Steak** 35.95
10oz 21 day dry aged rib eye Irish steak served with two sides of your choice: mushrooms / onion rings / green salad / mashed potato / fries
Choose your sauce: Garlic butter or Peppercorn sauce
- Grilled Chicken Salad** 16.95
Grilled chicken breast with green mixed leaf salad, pomegranate, avocado smash, pickled pink onion, crispy black beans & GF Blanco Nino tortilla chips topped with salsa verde & ranch
Veggie option with glazed halloumi
- ♣ Caramelised Goats Cheese Salad** 13.25
Tossed with chunky spiced apple, toasted nuts, quinoa & baby leaf salad with balsamic glaze & pickled pink onions
add Tipperary Inch House pudding 3€

TACOS

3 Corn Tacos 18
Blanco Nino Corn Tacos (of the same flavor) served with lime

- Battered Fish**
Battered cod with avocado sliced, house slaw, pickled pink onions topped with citrus mayo
- Pork Belly**
Slow-Cooked Pork belly with chilli pineapple, house slaw topped with spiced orange mayo & fresh coriander
- Chicken & Chorizo**
Grilled chicken and chorizo, house slaw, avocado sliced, pickled pink onions topped with ranch
- VEGAN Crispy Tofu**
Crispy smoked Tofu with sliced avocado, house slaw, pickled pink onions topped with lemon pepper vegan mayo

SIDE & FRIES

- Fries**
Paprika fries 5 / Sweet potato fries 6 / Half house & half sweet potato fries 6 / Parmesan truffle fries 7
- Loaded Fries 8.5**
Cashel blue cheese & bacon / Taco fries
- House Sides**
Green salad 4.5 / Onion rings 5 / Halloumi Fries 7

Dips 2
Aioli / Blue cheese / Franks / Ranch / BBQ / Vegan Aioli

Service charge of 12% of 4+ pax. Please notify of allergies. Allergen list on request.