

Á LA CARTE  
DINNER MENU



MAXWELLS

GRILL ROOM



# STARTERS

**Soup of the Evening**  
with brown treacle bread

€6.50

1, 2, 4, 14

**Farnham Estate 365**

**Gin Cured Salmon**  
scorched grapefruit segments,  
sea asparagus, citrus potatoes,  
fennel puree

€9.95

2, 3, 4, 6, 10, 14

**Fivemile Town Goats Cheese Tart**

caramelized red onions, beetroot puree,  
toasted hazelnuts

€9.25

1, 2, 3, 6, 7, 14

**Clogherhead Crab**

compressed watermelon, cucumber,  
radish salad, penny loaf, lemon  
herb mayonnaise

€10.50

1, 2, 3, 4, 6, 10, 11, 14

**Crispy Confit Duck Spring Roll**

coriander, black sesame & orange slaw,  
house sweet chilli, & lime aioli

€9.95

1, 2, 3, 4, 5, 7, 9, 14

**Toonsbridge Mozzarella**

heirloom tomatoes, kilkenny  
orchard balsamic, basil oil,  
pine nuts, gold river leaf

€9.00

2, 7, 14

# MAIN COURSE

**Roast Rump of  
Slaney Valley Lamb**

butter fondant potato, garden  
pea puree, grilled asparagus,  
minted lamb jus

€25.50

2, 4, 6, 14

**Maple & Orange  
Glazed Duck Breast**  
braised red cabbage, sweet potato  
& vanilla puree, szechuan  
pepper & lime jus

€25.95

2, 4, 6, 14

**Buttermilk Chicken Supreme**

potato rosti, tenderstem broccoli,  
glazed baby carrots, parsnip crisps,  
tarragon gravy

€24.50

2, 3, 4, 14

**Irish Coast Sea Bass Fillets**

black olive & sundried tomato, crushed  
potato, crispy capers, charred  
courgette, basil veloute

€ 25.50

2, 4, 10, 14

**10oz Irish Sirloin Steak**

roast shallot puree, smoked cheddar gratin,  
confit mushroom with a choice of sauce –  
green pepper, béarnaise or garlic butter

€29.95

2, 3, 4, 13, 14

add Garlic Prawns €5.00 (11)

**8oz Irish Beef Fillet**

roast shallot puree, smoked cheddar gratin,  
confit mushroom with a choice of sauce –  
green pepper, béarnaise or garlic butter

€31.50

2, 3, 4, 13, 14

add Garlic Prawns €5.00 (11)

**12oz Irish Rib-Eye**

roast shallot puree, smoked cheddar gratin,  
confit mushroom with a choice of sauce –  
green pepper, béarnaise or garlic butter

€32.50

2, 3, 4, 13, 14

add Garlic Prawns €5.00 (11)

## SIDES €4.50

Homemade Triple Cooked Chips

14

House Wedges with Truffle  
Aioli & Shaved Parmesan

2, 3, 14

Chive Champ Potatoes

2, 14

Rosemary & Garlic Roasted  
Vegetables with Thyme

14

Farnham Estate House Salad

14

something  
SWEET

**Chocolate & Raspberry Dome**  
chocolate mousse, raspberry puree

€8.50

1, 2, 3, 5, 7, 14

**Passion Fruit & Mango  
Cheesecake**

white chocolate crumble,  
lime & ginger sorbet

€8.50

1, 2, 3, 5, 14

**Bourbon Vanilla Crème Brulee**

summer berry compote,  
black pepper shortbread

€8.50

1, 2, 3, 14

**Warm Apple &  
Blackberry Crumble**

pecan crumb, bourbon  
vanilla ice-cream

€8.50

1, 2, 3, 7, 14

**Farnham Estate**

**Cheese Selection**  
local cavanbert, cashel  
blue, hegarty's cheddar,  
house chutney, crackers,  
seasonal fruits

€12.00

1, 2, 3, 4, 14