

#### ALLERGY ADVICE / DIETARY REQUIREMENTS

*We make every effort to be sensitive, accommodate lifestyle choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices. With that in mind, we can't get to a flour-free environment it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free.*

**V (Vegetarian) GF (Gluten Free) AC (Adaptable for Coeliac)  
VV (Vegan & Vegetarian)**


**1 - Shellfish, Crustacean 2 - Shellfish, Mollusc 3 - Fish  
4 - Peanuts 5 - Nuts 6 - Gluten 7 - Milk & Dairy 8 - Soya  
9 - Sulphates 10 - Sesame Seeds 11 - Eggs  
12 - Celery & Celeriac 13 - Mustard 14 - Lupin**


We have our own farm, on it we have over 900 Angus cattle. Grass fed, well nurtured and if you like meat, and you're going to eat meat this is the meat to eat. It is succulent, incredibly flavoursome and we cook it just the way you like it.

Our farm is a pesticides and chemical free farm. On it we also grow vegetables herbs, salad ingredients and potatoes - lots and lots of potatoes.

Everything we grow, you eat - we really hope you love our farm gate to hotel plate dishes and ingredients.

**REDMOND  
FARM**  
EST. 1980

 AmberSpingsHotel&Spa

 AmberSpingsGM

# BBG

# Bar Grill

*All about the farm.*

## Light Bites

Small / Large

**FARM SOUP OF THE DAY (V) (AC)** 7.50  
Served with home baked Guinness bread and potato scone (6,7,12)

**EAST COAST SEAFOOD CHOWDER (AC)** 9.00  
Creamy local and sustainable fish chowder with smoked and fresh fish, celery, carrot, potato, lemon and dill (1,2,3,6,7,9,12)

**CAESAR SALAD (AC)** 8.50/12.50  
Rustic croutons, smoked bacon, Parmesan shavings, Caesar dressing, and golden fried free range egg (6,7,11)

**Add buttermilk chicken 3.00**

**ORIENTAL TIGER PRAWNS** 10.00  
Chinese style salt and pepper prawns in tempura batter with spring onions, chillies, lime and tamarind dipping sauce (1,6,7)

**SPICY KOREAN CHICKEN WINGS (AC)** 9.50/14.50  
Marinated and roasted prime wings in Gochujang, honey and soy sauce, toasted sesame seeds (6,8,10)

**McCROQUETTES (V)** 9.50  
Golden fried macaroni and cheese croquettes with roasted red pepper and confit garlic aioli, farm greens (6,7,11)

**MEZZE PLATTER (AC) (V)** 12.50  
Homemade flatbread with hummus, vine tomatoes, feta, marinated cucumber, figs, home grown garden leaves, olives and golden fried cauliflower fritters (6,7)

## Tacoria Taco's

Any 1 for 8 or 3 for 20

**BUFFALO CAULIFLOWER (V)**  
Cauliflower fritters, cilantro slaw and avocado with ranch dressing and diced celery (6,7)

**CAJUN FISH**  
Cajun salmon, chargrilled with avocado, pico de gallo and shaved fennel (3,6,7)

**HONEY, GINGER AND SOY PORK SHOULDER**  
24 hour cooked chipotle pork shoulder with celeriac and apple, coriander and lime (6,7,8)

**PULLED BBQ BEEF BRISKET**  
Slow cooked BBQ beef brisket with chopped vine tomatoes and set sour cream (6,7,8,9)

## It's all about the beef

We select it, we nurture it, we age it, we cook it and we love it!

**10oz RIBEYE (AC)** 38.00

**10oz SIRLOIN (AC)** 38.00

**8oz FILLET (AC)** 39.00

**6oz FLANK (AC)** 18.00

**ADD salt and pepper Prawn SURF N TURF (1,6,7)** 5.00

All steaks served with home cut fries, roast shallot (9), garlic and herb stuffed mushrooms (6,7), Béarnaise (7,9,11), Pepper sauce (6,9), garlic butter (7) or Bone marrow jus (6,9)

## From the Grill

**STEAK SANDWICH (AC)** 19.00

6oz steak on grilled Sourdough bread, chimichurri mayo, crispy fried onions and watercress salad served with triple cooked chips (6,7)

**SEABASS (GF)** 20.00

Chargrilled Seabass with roast Mediterranean vegetables, boiled baby potatoes with mint butter, tomato and caper salsa (3,6,7)

**SAUSAGE AND MASH** 17.00

Grilled Loughnanes pork sausage, spring garden peas with bacon, creamy mash, shallot and red wine jus (6,7,9,12)

## Signature Burgers

Add cheese 1.00 Add bacon 2.00

**CLASSIC (AC)** 18.00

Two 4oz patties with pickles, BBG relish, iceberg, tomato and onion salsa (6,7,11)

**BACON DOUBLE SMASH BURGER (AC)** 19.00

Two 4oz patties, bacon, iceberg, salsa & crispy onions with Wexford cheddar (6,7,11)

**HOT HONEY CHICKEN BURGER** 19.00

Spiced buttermilk chicken coated in sweet chilli and honey glaze, coleslaw, crinkle pickles and provolone (6,7,11)

**BUFFALO CAULIFLOWER FRITTER (V)** 18.00

Spiced fritter with smashed avocado, cabbage slaw, crisp fried onion and number 1 sauce on brioche bun (6,7,11)

**PHILLY CHEESE STEAK** 19.00

Warm strips of sirloin with sauté bell peppers and onions, grain mustard mayo, provolone cheese on a chargrilled Hoagie roll (6,7,11,13)

## Main Courses

**FISH & CHIPS** 19.00

Beer battered Kilmore quay Haddock fillet with minted peas, chunky yoghurt tartare, coleslaw and farm fries (3,6,7,9)

**BEEF AND GUINNESS STEW** 18.00

Slow cooked with carrots, celery and onions in Provençal red wine sauce with farm herbs served with baby potatoes in parsley butter (6,7,9,12)

**BUTTER CHICKEN KORMA (AC)** 18.00

Mild and flavourful curry with almonds, red onion and yoghurt, served with Pilau rice and garlic and coriander naan (5,6,7)

**VEGETABLE KORMA (AC)** 17.00

Rich and creamy Indian curry with fresh vegetables, coconut, cashew and spices. Served with pilau rice and buttered naan (5,6,7)

**GRILLED FISH OF THE DAY (AC)** 19.00

Ask your server for daily fish served with all the trimmings (3,6,7,9,12)

**ROAST OF THE DAY (AC)** 18.00

Ask your server for daily roast served with all the trimmings (6,7,9,12)

## Pasta

**BAKED CHICKEN CAPRESE** 17.00

Served with Marinara sauce, fresh mozzarella, linguini pasta and basil pesto 19.00 (6,7,11)

**BRAISED BEEF RIGATONI (AC)** 18.00

Slow cooked beef short rib with vine tomato and red wine sauce, rigatoni pasta, baby spinach leaves and shaved parmesan (6,7,9,11)

## Sides

5.00 Each

Chips (6), steamed green vegetables, roast vegetables (7), buttered baby potatoes (7), creamy mash (7)

## Tea & Coffee

We are proud to serve Blue Butterfly tea & coffee. **Substitute speciality products - Oat, Almond, Soya, Coconut milk add 0.40**

Herbal Tea 3.90

Tea 3.50

Espresso, Americano 3.60

Cappuccino, Café Latte, Mocha 3.95

Hot Chocolate 4.20