



CASTLE
CAFÉ

RESTAURANT, BAR
& KITCHEN GARDEN

Dinner menu

Cocktails

- STRAWBERRY AND ELDERFLOWER COLLINS
Dingle gin, fresh lemon juice, elderflower syrup,
strawberries and soda €9.00
- LYCHEE COSMO – Vodka, lychee liqueur, lime,
cranberry juice €9.00
- ESPRESSO MARTINI – Vodka, Kahlua, espresso €9.00
- BRAMBLE G&T – Dingle gin, elderflower, crushed
blackberries, tonic and lime €8.50
- LYNCHBURG LEMONADE – Jack Daniels, Cointreau,
lime juice, sugar and lemonade €9.00
- APEROL SPRITZ – Aperol, prosecco and soda €8.50

Winter Warmers

- PORT MAJESTIC – Hennessy, ruby port, Disaronno,
sherry, honey, lemon and orange €8.50
- HUNTER'S GROG – Jameson, butterscotch liqueur,
apple juice, honey and clove €8.50

Large selection of Irish Gins and Whiskeys. Please ask your server.

Soft Drinks

- Today's Juice €3.50
- Pressed Apple juice €3.00
- Sparkling Apple juice €3.00
- Still or Sparkling Fíor Uisce mineral water
200ml/750ml €2.50/€4.50
- Fentimans Curiosity Cola €3.00
- Fentimans Ginger Drink €3.00
- Homemade pink lemonade €2.50
- Carrot and Apple Juice €2.50

CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN

BLACKROCK CASTLE, CORK

T 021 435 7911 E INFO@CASTLECAFE.IE W CASTLECAFE.IE

/CASTLECAFECORK @CASTLE_CAFE1

MARKET LANE
RESTAURANT & BAR

ELBOW LANE
BREW & SMOKE HOUSE

ORSO
kitchen & bar

ELBOW LANE BEERS

We're really proud of the beers we brew in Elbow Lane, our tiny brewery on Oliver Plunkett Street.

We've formulated them specially to work with food and we're proud to say that they contain only natural ingredients. We named them after the old lanes and alleyways that made up medieval Cork.



ELBOW LAGER	glass €2.80	pint €5.50
WISDOM ALE	glass €2.80	pint €5.50
ARROW WEISSE		bottle €5.50
JAWBONE PALE ALE		bottle €5.50

BEERS AND CIDERS

Budweiser / Coors / Sol / Bulmers	€5.00
Non-alcoholic Paulaner	€5.00
Johnny Fall Down Irish cider	€7.50
Stonewell Irish Cider	€7.00

Wines

WHITE WINE	Bottle	Pichet	Glass
El Coto White Rioja (SP)	€29.50	€9.80	€7.50
Cheval Sauvignon Blanc (FR)	€24.90	€8.30	€6.20
El Parral Chardonnay (ARG)	€28.50	€9.50	€7.10
Andantino Pinot Grigio (IT)	€24.00	€8.00	€6.00
Smeralda Vermentino (SN)	€25.50	€8.50	€6.30
Kapuka Sauv Blanc (NZ)	€29.90	€9.90	€7.90
Barbuntin Albariño (SP)	€36.00	€12.00	€9.00

ROSÉ	Bottle	Pichet	Glass
Honoré de Berticot (FR)	€28.00	€9.30	€7.00

RED WINE	Bottle	Pichet	Glass
Autentico Tempranillo/Syrah organic (SP)	€26.50	€8.80	€6.60
Casa Silva Carmenere (CL)	€26.90	€8.90	€6.80
Finca Flichman Cabernet Sauvignon (ARG)	€31.50	€10.50	€7.90
16 Stops Shiraz (AUS)	€29.90	€9.90	€7.80
Gran Domino Rioja Crianza (SP)	€33.50	€11.00	€8.40
Cento Cavalli Nero d'Avola (IT)	€28.90	€9.60	€7.20
Gaudou Malbec, Cahors (FR)	€29.90	€9.90	€7.80

SPARKLING	Bottle	Glass
Prosecco Spumante (IT)	€38.00	€9.00
Elderflower Pip	n/a	€9.00
Bellini	n/a	€9.30
Aperol Spritz	n/a	€8.50

Desserts

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream.....	€6.80
Strawberry glory with crushed meringue, crème anglaise & vanilla ice cream	€7.20
Sticky toffee pudding, date syrup, baldwins vanilla ice cream	€7.20
Peanut and banana bavarois, dulce de leche, biscuit crumb, whipped cream	€7.20
Key Lime Pie, blackberry meringue shards, Chantilly cream.....	€6.80
Brookie and chocolate ice cream sundae with salted caramel popcorn	€7.20
Marmalade and vanilla bread and butter pudding with custard and whipped cream	€6.80
Mango and passionfruit sorbet with fresh fruits	€6.80
Mini chocolate cup	€3.00
Liqueur coffee / liqueur hot chocolate	€7.00

Coffee and Teas

	LARGE	REGULAR
Coffee, Espresso	€3.10	€2.80
Cappuccino	€3.40	€3.00
Latte.....	€3.00	
Flat white.....	€3.00	
Cortado.....	€2.90	
Mocha.....	€3.30	
Hot chocolate	€3.10	
Affogato	€4.70	
Barrys tea	€2.50	
Herbal teas	€2.50	

In partnership with our supplier, Greenbean we have formulated an exclusive roast that can only be found in our four restaurants. We believe that this soft roasted blend of 5 Arabica beans is an excellent product. We hope that you enjoy.



BLACKROCK CASTLE is the oldest surviving structure still in use in the city of Cork: a 16th century fort turned robotic observatory and visitor centre with panoramic views of Cork Harbour. **RECEIVE 10% OFF ADMISSION WITH THIS MENU.**

Coeliac & Dairy free menu available. Olives may contain stones. Game may contain shot. Please inform your server of any allergies/dietary requirements. Allergens menu available. All our food is homemade & sourced locally where possible. All our beef, pork, chicken and ham are Irish. Our sausages are from Caherbeg Pork and are made exclusively for us. Our bacon and pudding come from Roscarberry Recipes.

Small Plates / Starters

Marinated olives (v).....	€4.10
Homemade bread with dips (v)	Small €5.10 Large €8.20
Soup of the day with homemade farmhouse bread (v).....	€6.50
Chicken liver parfait, plum and anise chutney, sourdough toast	€9.30
Cheesy smoked haddock pots baked in a tomato and parmesan cream with warm crusty bread ..	€8.90
Slow roast pork belly, caramelised apple black pudding, carrot purée, red wine reduction.....	€9.30
Ardsallagh goats cheese and aubergine tart, red pepper escabeche (v).....	€8.90
Glenbeigh mussels, white wine cream sauce and crusty bread.....	€9.30

Main Courses

Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy	€17.20
Asparagus and pea risotto, vegan parmesan, sweet potato tangle, toasted cashew nuts (ve)	€17.00
Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress (v)	€17.20
Salad of seared beef fillet in maple, chilli & lime, chickpeas, sundried tomatoes, local leaves	€17.20
Sesame and ginger chicken salad, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing	€14.10
- <i>vegan option with marinated tofu in panko and sesame crumb (ve)</i>	€14.10
Seafood Pie with prawn bisque, potato and kale galette, seasonal greens	€20.30
Slow cooked beef short rib in red wine with roast turnip and pea mash	€18.50
Pan roast hake, basil and green olive crushed potatoes, braised fennel, orange & saffron oil	€19.50
Seared sea trout, kale curry, cauliflower bahaji, onion seed crème fraiche, citrus rice	€19.90
Steak - sirloin or fillet, served with mushrooms, onions and spinach, home cut chips, and choice of: Béarnaise or Garlic butter or Pepper sauce.	
Sirloin (10oz).....	€25.00
Fillet (8oz).....	€28.60

Supplied by Tom Durcan in the English Market, all of our beef is local, grass fed and 28-day aged Hereford and Charolais

Side Orders

Home cut chips	€4.10	Buttered vegetables.....	€4.10
- <i>with celery salt and smoked garlic aioli</i>	€4.60	Roast sweet potato wedges.....	€4.40
Side salad.....	€4.70	- <i>with blue cheese dip</i>	€4.90
Creamy mash.....	€3.90	Steamed greens	€4.20