



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

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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	€6.50
Strawberry glory with crushed meringue, crème anglaise & vanilla ice cream	€6.90
Vegan raspberry mousse, chocolate & coconut cream, fresh raspberries & chocolate and almond crumble (ve)	€6.90
Warm spiced apple cake with hazelnut butter crumble and caramel ice cream	€6.50
Brookie and chocolate ice cream sundae with salted caramel popcorn	€6.90
Marmalade and vanilla bread and butter pudding with custard and whipped cream	€6.50
Mango and passionfruit sorbet with fresh fruits	€6.50
Mini chocolate cup	€2.90
Liqueur coffee / liqueur hot chocolate	€7.00

## Coffee and Teas

	LARGE	REGULAR
Coffee, Espresso	€3.00	€2.70
Cappuccino	€3.30	€2.90
Latte		€2.90
Flat white		€2.90
Cortado		€2.80
Mocha		€3.20
Hot chocolate		€3.00
Affogato		€4.60
Barrys tea		€2.40
Herbal teas		€2.40

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)	€3.90
Homemade bread with dips (v)	€6.50
Soup of the day with homemade farmhouse bread (v)	€6.20
Chicken liver parfait, plum and anise chutney, sourdough toast	€8.90
Seared seabass marinated in turmeric and mustard seeds with garlic pesto and lime aioli	€8.90
Slow roast pork belly, caramelised apple black pudding, carrot purée, red wine reduction	€8.90
Torched goat's cheese, courgette puree, rocket, courgette ribbons, toasted almonds (v)	€8.90
Local mussels, chilli, lime, coriander and coconut broth	€8.90

## Main Courses

Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy	€16.50
Forest mushroom risotto, sprouting broccoli, cashew nuts and a tangle of crispy sweet potato (ve)	€16.50
Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress (v)	€16.50
Salad of seared beef fillet in maple, chilli & lime, chickpeas, sundried tomatoes, local leaves	€16.50
Sesame and ginger chicken salad, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing	€13.50
- <i>vegan option with marinated tofu in panko and sesame crumb (ve)</i>	€13.50
Homemade Crab and prawn ravioli, prawn bisque sauce, greenhouse pea shoots	€19.90
Lamb, chickpea and apricot tagine, saffron and date cous cous, cucumber raita	€18.90
Pan roast hake, basil and green olive crushed potatoes, braised fennel, orange & saffron oil	€19.50
Pan fried monkfish, crispy calamari, boulangère potatoes, wine & tarragon braised leeks	€24.50
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)	€24.00
Fillet (8oz)	€27.50

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	€3.90	Buttered vegetables	€3.90
- with celery salt and smoked garlic aioli	€4.40	Roast sweet potato wedges	€4.20
Side salad	€4.50	- with blue cheese dip	€4.70
Creamy mash	€3.70	Steamed greens	€4.00