

CASTLE CAFÉ

RESTAURANT, BAR & KITCHEN GARDEN

DINNER MENU

STARTERS

Soup of the day with homemade farmhouse bread (v) €7.20

Duck liver pâté, Rhubarb chutney, toasted croutons €10.50

Crispy fried tapioca with apple and chilli jam, plantain tartare, dressed rocket (ve) €10.50

Glenbeigh mussels in a white wine cream broth with crusty bread €11.90/€16.90

Pulled Ham and wholegrain mustard Croquettes, with piccalilli €10.90

MAIN COURSES

Pan fried hake, beetroot and celeriac gratin, tender stem broccoli, curried mussel velouté and dill oil €21.30

Pan seared fillets of seabass, with a rich coconut and tomato sauce, grilled baby pak choi, saffron and cardamom rice, charred lime €26.00

Pan Roasted cider brined pork chop with duck fat braised cabbage, carrots and smoked lardons, paillasson potato, apple puree and red wine jus €19.50

Roast marinated chicken, buttered root vegetables, braised green cabbage, creamy mash and gravy €18.90

Allshire Family Sirloin steak (10oz), with Paris brown mushrooms, sautéed onions and spinach, chunky chips & green peppercorn sauce or garlic butter €27.90

Miso braised Garryhinch king oyster mushrooms, red Camargue rice, white bean puree, charred leeks and kale crisp (VE) €17.90

Oregano, yoghurt and lemon marinated chicken Caesar salad, baby gem lettuce, anchovy dressing, croutons, parmesan shavings €15.50

Za'atar marinated beef fillet salad with marinated courgette carpaccio, red peppers, roast walnuts with pomegranate vinaigrette €19.90

– Soy and coriander marinated tofu salad, with marinated courgette carpaccio, red peppers, roast walnuts with sesame and tamari vinaigrette (ve) €15.50

EXTRAS: Marinated Chicken €4.2, Tofu (ve) €4.2,

SIDES

Hand cut chips €4.70

– with celery salt and smoked aioli €5.30

Side salad (ve) €4.70

Creamy mash (v) €4.70

Buttered vegetables (v) €4.80

Szechuan sweet potato wedges (v) €5.20

Steamed greens (ve) €4.40

Beetroot and celeriac gratin (v) €5.10

All our beef, pork and poultry are Irish.