

CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN

EARLY EVENING SEASONAL MENU

Sun–Fri from 4pm

2 courses: (Starter & Main) or (Main & Dessert inc. tea/coffee) **€30**

All 3 courses inc. tea/coffee **€38**

STARTERS

Soup of the day with homemade farmhouse bread (v)

Beef cheek spring roll, with chilli and apple jam, mixed greens

Golden, candy and red beetroot terrine with horseradish and cashew cheese,
balsamic reduction and roasted walnuts (ve)

Chicken liver pâté, plum chutney and toasted croutons

MAINS

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

Tandoori spiced hake, Bombay aloo ratte potatoes with samphire, mixed roast
vegetable and coriander chutney

Crowe's Farm bacon collar, mustard glaze, braised cabbage, carrots and smoked
lardons, parsnip and potato pavé, thyme and cider cream

Togarashi spice marinated aubergine, with miso stir fry vegetables, rice noodles
and cashew rayu (VE)

Spiced chicken thigh salad, with tahini mint dressing, black eye beans, kachumber in
gem lettuce

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

DESSERTS

Marmalade and vanilla bread and butter pudding with custard and whipped cream

Mango sorbet, fresh fruit, passionfruit curd and flaked toasted almonds (VE)

Chocolate and honeycomb brownie with salted caramel
and Baldwin's vanilla ice cream

Blackberry glory - mini meringues, blackberry compote, lime curd
and Baldwin's vanilla ice cream

Tea or Coffee