

CASTLE CAFÉ

RESTAURANT, BAR
& KITCHEN GARDEN

Lunch 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

Mocktails

- WATERMELON COOLER** – Fresh watermelon,
orange blossom & lemon juice.....€5.00
- RASPBERRY FIZZ** – Muddled raspberries,
apple & lime juice.....€5.00

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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@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
Les Oliviers Sauvignon Blanc (FR)	€24.90	€8.50	€6.70
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

Rhubarb and ginger cake with pecan butter crumble and warm custard	€7.20
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
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	€3.00
Flat white	€3.00	€3.00
Cortado	€2.90	€2.90
Mocha	€3.30	€3.30
Hot chocolate	€3.10	€3.10
Affogato	€4.70	€4.70
Barrys tea	€2.50	€2.50
Herbal teas	€2.50	€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
Confit duck leg, buttermilk Blinis, spiced shallots, fennel jam	€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

Pan roast Hake, red pepper and chorizo paella, summer greens and salsa verde	€18.70
Seafood salad, calamari, crab croquetas, salmon rillettes, little gems, cherry tomatoes, toasted sesame seeds and wasabi dressing	€18.00
Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy OR with Roast sweet potatoes, bulgar wheat tabbouleh, cucumber, tomato, red onion, chermoula and spiced butternut	€16.10
Asparagus and pea risotto, vegan parmesan, sweet potato tangle, toasted cashew nuts (ve)	€16.00
Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress (v)	€16.10
Fish and chips in a light batter with Tartare sauce and pea purée	€15.60
Salad of seared fillet beef, lemon and oregano flattened potatoes, salted almond granola, seasonal leaves, harissa vinaigrette	€16.10
Sesame and ginger chicken salad, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing	€13.00
- vegan option with marinated tofu in panko and sesame crumb (v)	€13.00
Seared steak baguette with caramelised onions, Dijon mayo, rocket and hand cut chips	€15.10

Sandwiches

Crispy Crowe's Farm bacon, lettuce, cherry tomato and mayo on white pave	€8.30
House pita, spinach and spiced chickpea falafel, beet and mooli slaw, tahini (v)	€8.30
Satay chicken, coriander, peanut, chilli and ginger on bûcheron sourdough	€8.30
Choice of soup and half sandwich	€9.40
Lunch Offer Monday—Friday Choice of soup and half sandwich with chocolate pot and tea/coffee	€12.50

Side Orders

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