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CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN
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STARTERS

Soup of the day with homemade farmhouse bread (v)

Cured pork belly, celeriac puree, heritage carrot, with apple gel, and demi-glace sauce

Roast Jerusalem artichoke, coffee buckwheat, cauliflower bechamel, pickled shimeji mushroom (ve)

Gratin of Ballycotton prawn and smoked Gubeen cheese with Arbutus garlic sourdough

Chicken liver pâté, plum chutney and toasted croutons

Glenbeigh mussels in a white wine cream sauce, with crusty bread

MAIN COURSES

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

Seabass with caramelised miso broth, squid, cauliflower and leek puree, cherry tomato and sweetcorn

Seared hake fillet, roast ratte potato, tenderstem and green beans, garlic pangratto, basil pesto and sauce vierge

Gamekeeper's casserole of venison, pheasant & partridge, with spiced red cabbage slaw, spring onion and parmesan paillasson potato *(may contain buckshot)

Spiced chickpea and potato curry, with coconut rice, pickled cucumber and fennel salad, and coriander (ve)

Slow cooked Crowe's bacon collar, mustard glaze, parsnip and scallion mash, carrot puree, creamy leek sauce and braised hispi cabbage

Sirloin steak (10oz) Paris brown mushrooms, sautéed onions and spinach, chunky chips with green peppercorn sauce or garlic butter (€5.00 supplement)

DESSERTS

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

Dark chocolate and cashew delice, with raspberry and walnut crumb (VE)

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

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

TEA or COFFEE