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**CASTLE CAFÉ**  
RESTAURANT, BAR & KITCHEN GARDEN  
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**STARTERS**

Soup of the day with homemade farmhouse bread (v)

Elbow lane smoked baby back ribs with a sultana glaze and Mongolian sauce

Smashed Jerusalem artichoke, carrot beurre blanc, dukkah and crispy buckwheat (v)

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

Ballycotton seabass with gochujang cauliflower cream, bok choy, potato paillason and cumin oil

Roscarberry lamb rump with black rice, horseradish cream, aubergine fritters, sunflower seed pesto and mint

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

Spiced chickpea and potato curry with coconut rice, pickled cucumber, fennel salad, coriander and poppadum (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**