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

Soup of the day with homemade farmhouse bread (v)

Glenbeigh mussels in a white wine cream sauce, with toasted sourdough

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

Gratin of Ballycotton prawn and smoked Gubeen cheese with Arbutus sourdough

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

Chicken liver pâté, plum chutney, toasted croutons

**MAIN COURSES**

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

Fish and chips in an Elbow Lane beer batter with tartare sauce and pea purée

Spiced chicken thigh salad, mixed leaves, radish, red cabbage, mixed leaves, sugar snap, crispy black eye beans, and yellow pepper with avocado dressing

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

Marinated fillet steak baguette, with balsamic red onion, rocket, whipped cream cheese, and hand cut chips

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

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

**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**