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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

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

Gratin of Ballycotton prawn and smoked Gubeen cheese with Arbutus sourdough

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

Balinese Nasi Goreng of shredded Skeaghanore confit duck, chilli, soy and ginger rice, pickled celery, cucumber and scallions

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

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