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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 toasted 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 hake fillet, roasted new potatoes, tenderstem and green beans, garlic pangratto, basil pesto and sauce vierge

Seared fillet steak flatbread, with chimichurri, balsamic red onion, rocket, charred tomato, tahini ketchup 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

Maple, apple and pecan baked cheesecake with berry compote

TEA or COFFEE