

THE CASTLE

LUNCH MENU

LIGHT BITES

SOUP **4.50**
homemade soup of the day, Guinness brown bread
Irish butter [1,7]

WINGS **7.50**
hot & sticky chicken wings, blue cheese & mint,
crisp celery (Add fries/salad €2) [7,8,10]

SALADS/WRAPS/SANDWICHES

CAESAR **8.00**
Crisp baby gem, garlic croutons, cherry tomato &
parmesan, dried olive, light Caesar dressing
(Add roast chicken & smoked bacon €2) [1,7]

CASTLE SIGNATURE **12.00**
Baby spinach, candied beets, feta cheese, pear & cashews,
roasted pumpkin, balsamic & organic honey reduction
[4,7]

CAJUN CHICKEN WRAP **8.00**
Cajun chicken, smoked bacon, baby leaves & beef
tomato, light garlic mayo (Add fries/soup €2) [1,9]

**HAM HOCK & DUBLINER CHEDDAR
SOURDOUGH** **8.00**
Honey baked ham, Dubliner cheddar, onion jam,
pommery mustard, sourdough baguette
(Add fries/soup €2) [1,7,9]

OPEN CHICKEN **10.00**
Pulled bbq chicken, sun blushed tomato, rocket & red
onion, Guinness brown bread, balsamic & mayo
(Add fries/soup €2) [1,7,9]

FETA & PEPPER WRAP **8.00**
Roasted peppers, baby leaves, crushed cashews & feta
cheese (Add fries/soup €2) [1,4,7]

SIDES

HOME FRIES
HOUSE SALAD
ROAST VEG
CHAMP POTATO

2.50

MAINS

ROAST CHICKEN **13.00**
Free range chicken supreme, champ potato, roast root
vegetables, chicken gravy [7,8]

FISH & CHIPS **13.50**
Beer battered fillet of haddock, minted pea puree,
homemade tartar, home fries [1,4,9,11]

STEAK SAMBO **14.00**
Chargrilled Irish Angus minute steak, button mushroom
& onions, hot sourdough baguette, black pepper mayo,
home fries [1,7]

THE CASTLE BURGER **13.00**
Half pound Irish Angus beef burger, bacon & onion jam,
Dubliner cheddar, beef tomato, house pickle, home fries
[1,7,9]

BUTTERMILK BRIOCHE **12.50**
Tender buttermilk fried chicken fillet, baby gem, sweet
chilli aioli, streaky bacon, home fries [1,3,7,9,11]

BEEF PIE **12.00**
Braised beef cheek, button mushroom & pearl onion,
rich red wine sauce, crisp flaky pastry, scallion mash
[1,3,7,8]

CHEFS SPECIAL **12.00**
Please check with our team for today's special
RISOTTO; Roast pumpkin, sage & pearl onion risotto,
crisp curried parsnip, parmesan crumble [7]

DESSERTS

THE COBBLER **6.00**
Apple & berry cobbler, cinnamon anglaise, vanilla
bourbon ice cream [1,3,7]

CASTLE MESS **6.00**
Strawberry fool, strawberry meringue, winter berry
compote, white chocolate [1,3,7]

BREAD & BUTTER PUDDING **6.00**
Rum & raisin brioche, Seville orange marmalade, egg
custard, brown sugar brulee [1,3,7]

CHEESECAKE **6.50**
Toasted marshmallow, white chocolate & toffee
cheesecake, red velvet crunch [1,3,4,7]

KNICKERBOCKER **6.00**
Selection of dairy ice cream, wild berry compote,
seasonal fruits [3,7]

THE CASTLE

DINNER MENU

TO BEGIN

SOUP	5.00
Homemade soup, Guinness & fennel brown bread, Irish butter [1,7,8]	
WINGS	7.50
Hot & spicy chicken wings, blue cheese, cucumber & mint, toasted sesame seeds, celery [7,8,10]	
BON BONS	7.00
Ham hock, smoked pudding & Granny smith apple bon bons, pommery mustard & tarragon aioli, watercress, apple jel [1,3,9]	
PATE	7.50
Chicken liver & confit duck pate, smoked shallot & bacon jam, quince, pickled squash, cranberry compote, brioche [1,7,8]	
GOATS CHEESE	7.50
Whipped honey, roasted garlic & thyme goats cheese, piccolo tomato, smoked almond, quince & lime [1,5,7]	
FISH CAKE	8.00
Salmon, cod and smoked trout fish cakes, yuzu jel, black garlic aioli, pickled daikon, candied lemon [1,3,4,7,9]	
RISOTTO	7.00
Pumpkin, sage, baby leeks & zucchini risotto, parmesan & pink pepper, saffron cracker [7]	

MAINS

CHICKEN	15.00
Butter roast supreme, champ, chestnut mushrooms, smoked bacon & thyme sauce, black garlic aioli [7]	
HAKE	16.00
Pan seared fillet, charred baby leeks, fondant potato, lemon, caper & dill butter [4,7]	
PORK BELLY	17.00
Slow braised belly, BBQ maple glaze, pudding bonbon, cabbage, green apple & cider jus [3,8,9]	
BEEF & GUINNESS PIE	14.50
Tender beef cheek, button mushroom, roast shallot & peas, rich stout and herb stock, crisp flaky pastry, whipped potato [1,3,7,8]	
RISOTTO	14.00
Pumpkin, sage & pearl onion risotto, crisp parsnip, aged parmesan & black pepper crumble [7,8]	
STIRFRY	14.00
Asian greens, roasted peppers & chestnut mushrooms, soy, sweet chilli & ginger sauce, toasted sesame egg noodles, roasted cashews (Add chicken €2, beef €4) [3,4,7,8,10]	

SIDES

HOME FRIES HOUSE SALAD	2.50
ROAST VEG CHAMP POTATO	
SAUTEED ONION/MUSHROOM	
PARMESAN & ROSEMARY FRIES	3.00
BEEF DIP FRIES	

CHARGRILL

All our steaks are Irish Angus beef and served with griddled portobello mushroom, beef tomato and buttermilk onions with a choice of pepper sauce [7], roasted garlic & thyme butter [7] or red wine jus.

12oz dry aged Irish Angus sirloin	24.00
8oz dry aged Irish sirloin	20.00
10oz dry aged Irish Angus rib eye steak	25.00

PUB FAVOURITES

THE CASTLE BURGER	13.50
Irish Angus ½ lb beef burger, bacon & onion jam, beef tomato & Dubliner cheddar, toasted brioche bun, home fries [1,3,7,9]	
FISH & CHIP	14.50
Tempura of beer battered haddock, crushed minted peas, homemade tartar, home fries [1,3,4]	
STEAK SANDWICH	14.50
Chargrilled Irish Angus minute steak, button mushroom & onion, garlic sourdough baguette, black pepper mayo [1,3,7]	
BUTTERMILK BRIOCHE	13.50
Buttermilk chicken fillet, light Cajun mayo, baby gem, beef tomato, toasted brioche, house pickles, home fries [1,3,7]	
WINGS	12.00
Hot & spicy chicken wings, blue cheese, cucumber & mint aioli, toasted sesame seeds, celery, home fries [7,8,10]	
TACOS	14.00
Soft shell tacos, salmon, cod & pickled red cabbage, roasted tomato salsa, guacamole, lemon aioli, home fries [1,4]	

DESSERTS

THE COBBLER	6.50
Apple & berry cobbler, cinnamon anglaise, vanilla bourbon ice cream [1,3,7]	
CASTLE MESS	6.00
Strawberry fool, strawberry meringue, winter berry compote, white chocolate [1,3,7]	
BREAD & BUTTER PUDDING	6.00
Rum & raisin brioche, Seville orange marmalade, egg custard, brown sugar brulee [1,3,7]	
CHEESECAKE	6.50
Toasted marshmallow, white chocolate & toffee cheesecake, red velvet crunch [1,3,4,7]	
KNICKERBOCKER	6.00
Selection of dairy ice cream, wild berry compote, seasonal fruits [3,7]	
CHOCOLATE	7.00
Chocolate parfait, raspberry sorbet, chocolate crumb, almond brittle [1,3,4,7]	

THE CASTLE

KIDS MENU

	6.50
PENNE PASTA, TOMATO SAUCE, GARLIC BREAD	
TENDER CHICKEN GOUJONS, HOME FRIES	
COCKTAIL SAUSAGES, HOME FRIES	
MINI FISH AND CHIP	
HAMBURGER & HOME FRIES	
ROASTCHICKEN, MASH & VEG	
ICECREAM & CHOCOLATE SAUCE	2.00



ALLERGENS

1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. NUTS 6. SOYABEAN 7. DAIRY
8. CELERY 9. MUSTARD 10. SESAME SEED 11. SULPHURIC DIOXIDE & SULPHATES 12. LUPIN 13. MOLLUSCS 14. PEANUT