



DUNGEON

STARTERS

Pistachio Crumbed Goats Cheese Beetroot Gel, Baby Beets, Dressed Leaves & Grapefruit & Shallot Dressing (1, 8, 9 Pistachio13)	€12.95
Home Made Soup of the Evening Served with Guinness Bread (1,2 wheat,8,12,13)	€8.50
Twice cooked Siracha Chicken Wings Cashel Blue Mayo, Pickled Carrot(1,4 11,12,13,14)	€12.95

SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (2,7,8)	€5
Smoked Almonds (8)	€4.50
Marinated Olives (12)	€3.50

MAINS

Roulade of Organic Turkey & Parma Ham Sage Stuffing, Traditional Champ, Fondant Potato, Roast Winter Vegetables, Cranberry Jus (1, 2 Wheat, 8,12,13,14)	€25
Panfried Fillet of Irish Salmon Crab Potato Cake, Tender stem Broccoli, Caper Beurre Blanc (4,8,11,12,13)	€27
Slow Cooked Belly of Irish Pork Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Purée, Cider Jus (1,8,11,12,13,14)	€27
Pan Fried Chestnut Gnocchi Spinach, Cherry Tomatoes, Wild Mushrooms & Pine Nuts (1,2 wheat, 3,11,12,13)	€25
Castle Beef Burger Castle Beef Burger, Onion Marmalade, Cheddar Cheese, Watercress, House Fries (2 wheat,8,13,14)	€21

SIDES

House Fries	€5
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6.50
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6.50
Mini Caesar House Salad (11,12,13)	€6.50
Oven Baked Creamed Mash Potato (8)	€6.50
Smoked Cheese Cauliflower Mornay (2 wheat, 8 11, 12, 13)	€6.50

DESSERTS

Warm Christmas Pudding, Brandy Anglaise (2,3,8,9,12)	€10
Vegan Chocolate Fudge Half Moon & Caramelised Nuts (2, 9,12)	€10
Festive Cheesecake, Red Berry Coulis, Crème Chantilly (2 Wheat, 3,8,9 almonds, 12,13)	€10
Affogato (8,13)	€7
Sorbets Ask you server for today's flavours (13)	€4
Selection of Irish Cheese (2 wheat,8,13)	€14

** All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill **
Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulphur Dioxide (14) Mustard