STARTERS

Pistachio Crumbed Goats Cheese €12.50
Beetroot Gel, Baby Beets, Dressed Leaves & Grapefruit
& Shallot Dressing
(1, 8, 9 Pistachio13)

Home Made Soup of the Evening €8.50
Served with Guinness Bread *(1,2 wheat,8,12,13)*

Twice cooked Siracha Chicken Wings €12.50
Cashel Blue Mayo, Pickled Carrot*(1,4 11,12,13,14)*

SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen €5
(2,7,8)

Smoked Almonds *(8)* €4.50

Marinated Olives *(12)* €3.50

MAINS

Pan Fried Supreme of Cornfed Chicken €25
Spinach & Wild Irish Mushroom Ragout, Carrot Purée, Pomme Parmentier,
Chicken Velouté *(1,8,12,13)*

Panko Crumbed Wrights of Howth Lemon Sole €28
Spinach Mash, Caper & Lemon Cream
(1, 2 Wheat, 3,4,5,8,11,12,13,14)

Slow Cooked Belly of Irish Pork €26
Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Purée, Cider Jus
(1,8,11,12,13,14)

Pan Fried Chestnut Gnocchi €25
Spinach, Cherry Tomatoes, Wild Mushrooms & Pine Nuts *(1,2 wheat, 3,11,12,13)*

Castle Beef Burger €21
Castle Beef Burger, Onion Marmalade, Cheddar Cheese, Watercress, House Fries
(2 wheat,8,13,14)

SIDES

House Fries €5

Truffle & Parmesan Fries *(3,4,8,11,12,13,14)* €6

Grilled Broccoli, Hazelnut Noisette *(8,9 Hazelnut)* €6

Mini Caesar House Salad *(11,12,13)* €6

Oven Baked Creamed Mash Potato *(8)* €6

Smoked Cheese Cauliflower Mornay €6
(2 wheat, 8 11, 12, 13)

DESSERTS

Baked Alaska €10
(2,3,8,9,12)

Vegan Chocolate Fudge Half Moon & Caramelised Nuts €10
(2, 9,12)

Crème Brûlée with Lemongrass €10
(3,8)

Affogato *(8,13)* €7

Sorbets €4
Ask you server for today's flavours *(13)*

Selection of Irish Cheese €14
(2 wheat,8,13)

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* 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) Sulpher Dioxide (14) Mustard