



ROOM SERVICE

Available - 5 PM - 9:30 PM
Tray Service - €5

STARTERS

Grilled Goats Cheese Poached Pear, Walnuts and Champagne Vinegar (1,8,9 walnuts,12)	€12
Home Made Soup of the Evening Served with Guinness Bread (1,2 wheat,8,12,13)	€8.5
Silver Hill Confit Duck Wings Hoisin & Sesame, Pickled Cucumber (1,4,11,12,13,14)	€11.95
Homemade Beef Arancini Cherry Tomato, Basil & Mozzarella (1,2 wheat, 3,8,11,12,14)	€11.95

MAINS

Pan Fried Supreme of Cornfed Chicken Spinach & Wild Irish Mushroom Ragout, Carrot Purée, Pomme Parmentier, Chicken Velouté (1,8,12,13)	€25
Panko Crumbed Wrights of Howth Sole Buttered Samphire, Brown Shrimp Emulsion, Baby Potatoes (1,2 wheat,3,4,5,8,11,12,13,14)	€28
Pan Fried Beetroot Gnocchi Spinach, Roast Heirloom Tomato, Basil, Mozzarella & Pine Nuts (1,2 wheat,3,8,11,12,13)	€24
Castle Beef Burger Castle Beef Burger, Onion Marmalade, Cheddar Cheese, Watercress, House Fries (2 wheat,8,13,14)	€21
Slow Cooked Belly of Irish Pork Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Puree, Cider Jus (1,8,11,12,13,14)	€25

SIDES

House Fries	€5
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6
Panko Crumbed Onion Rings (2 wheat,8,9,11,12,13)	€6
Grilled Broccoli, Smoked Almond Butter (8,9 almonds)	€6
House Salad (11,12,13)	€6
Salsa Verde Baby Potatoes (11,12,13)	€6
Glazed Baby Carrots (8,11,12,13)	€6
Oven Baked Creamed Mash Potato (8)	€6
Cauliflower Gratin (2 wheat, 8,11,12,13)	€6

DESSERTS

Chocolate & Raspberry Mousse (2 wheat,3,8,9 almonds,walnuts,12)	€10
Vegan Passion Fruit Tart (2 wheat,12)	€10
Lemon Panacotta with Mixed Forest Berry Compote (3,8,9 almonds walnuts)	€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