

ROOM SERVICE

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

SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (1,7)	€5
Smoked Almonds (8)	€4.5
Marinated Bella Di Cerignola Olives	€3.5
(12)	
Jamon Croquettas (1,3,7)	€4.5
STARTERS	
French Onion Soup, Gruyere Cheese Classic caramelised onion soup with a gratinated cheese topping	€10
(1,7,12)	
Chicken Wings, Hot Sauce, Burnt Lime, Herb Mayonnaise	SMALL €12
Crispy chicken wings, house chilli sauce, burnt lime, herb mayonnaise (3,6,7,10,12) large portion served with hand cut chips	LARGE €19
Beetroot & Goats Cheese Salad	€14
Varieties of beetroot, goats cheese mousse, chicory leaves (6,7,12)	
MAINS	
90z Sirloin	€35
Chargrilled 42 day dry aged Heifer Sirloin, broccoli & hand cut chips, served with green peppercorn sauce or truffle jus (7,12)	
Castle Beef Burger	€21
Castle Beef Burger, onion marmalade, cheddar cheese, watercress, hand cut chips (1,7,12)	
Chicken Supreme Roast chicken supreme, creamy mashed potatoes, glazed carrots, chicken jus (7,12)	€23
Beef Shin Ragu, Pappardelle, Pangratatto 24 hour braised beef shin, rich tomato sauce, fresh pappardelle pasta, crisp breadcrumb & herb topping (1,3,7,12)	€26
Pan Fried Cod	COF
Pan fried cod, buttered swiss chard, hand cut chips, beurre noisette (4,7)	€27
Pappardelle Primavera Pangrattato	€23
Asparagus & pea fresh pappardelle pasta, lemon & chili vinaigrette, crisp breadcrumb & herb topping (1,3,7,12)	

SIDES €6

Hand Cut Chips
Creamy Mashed Potatoes (7)
Confit Carrots (8,12)
Roast Baby Potatoes (8,12)
Leeks Cooked in Whey, Burnt Chive Oil (8,12)
House Garden Salad (8,12)

DESSERTS €10

Paris Brest (1,3,6,7,8,12)Vegan Passionfruit Mousse, Mango Ragu, Coconut(1,6)Chocolate Delice, Pate Sucree, Olive Oil (1,3,6,7,8,12)Selection of Irish Cheese, Spiced Apple Chutney 4 Supplement (1,7,12)