



## SHARING PLATES

**Irish Cheese and Charcuterie Board** €28  
with warm bread, olives and sweet roasted cherry tomatoes

## SALADS, SOUPS & SANDWICHES

**House Made Soup of the Day** €8  
served with our Guinness Bread (1,2,8,12)

**Roast Turkey & Cranberry Ciabatta** €16  
bie, dressed leaves & walnut pesto (1,2,8,12)

**Cajun Chicken Caesar Salad** €16  
baby gem, crispy bacon, bread crisps, roasted chicken, Caesar dressing (2 Wheat, 3, 4, 8, 11,12,13,14)

**Goats Cheese & Beetroot Salad** €14  
quinoa, dressed leaves, pomegranate, aged balsamic (6,8,9,13,14)

**Castle Seafood Sandwich, Crab, Shrimp & Smoked Salmon** €16  
avocado, rocket, maire rose guinness bread (2,4,8,11,12,13,14)

**The Lobby Toastie** €14  
brettel bakery sourdough bread, glazed ham, dubliner cheddar, beef tomato, red onion, dressed leaves & homecooked fries (2 Wheat, 8, 12,13,14)

**Grilled Vegetable & Vegan Mozzarella Sourdough Toastie** €14  
roasted beef tomato, charred roast aubergine, vegan mozzarella, hummus, crispy onion (2 Wheat, 8, 12,13,14)

## SIDES

**Triple Cooked Fresh Chips- with Smoked Onion Mayo** €6  
(3, 4, 8,11,12,13,14)

**Truffle & Parmesan Fries** €7  
(3, 4 8,11,12,13,14)

**Mini Caesar Salad** €7  
baby gem, crispy bacon, bread crisps, caesar dressing (2 Wheat, 3, 4, 8, 11,12,13,14)

**Buttered Greens (8)** €6

**Mixed Leaves, Red Onion, Heirloom Tomato Salad (12,13,14)** €6

## MAINS

**Castle 8oz Irish Beef Burger** €21.95  
crisp lettuce, red cheddar, crispy bacon, smoked onion mayo, toasted brioche bun, home fries (2 Wheat, 3,8,12,13,14)

**Wicklow Wolf Fish and Chips** €21.95  
arcadia gluten free batter, tartare sauce, pea puree, real chips (2 Wheat,3, 4,8,12,13,14)

**Roast Crown of Turkey & Ham** €25  
traditional mash potato, herb stuffing, seasonal veggies, rich cranberry gravy (1,2,3,8,12,13,14)

**Feta Cheese Linguini** €19  
Spinach & Tomato, Pine nuts (1,2 wheat, 3, 8, 9 Pine nut11,12,13)

**Grilled Peri Peri Chicken** €21.95  
avocado, rocket & pico de gallo, chipotle & black sesame bun, fresh cooked fries (4,5,11,12,13,14)

**Traditional Irish Beef & Guinness Pie** €22  
puff pastry, traditional champ, seasonal roast vegetables (1,2,3,8,12,13,14)

## DESSERTS

**Warm Fudge Cake with Vanilla Ice cream and Crumble (2,3,8,9 Almond, 12,13)** €9

**Pear Almond Tart with Apricot Glaze, Creme Anglaise (2,3,8,9 Almond, 12,13)** €9

**Baked Cranberry and Orange Cheesecake with Orange Carmel (2,3,8,12,13)** €9

**Selection of Irish Cheese, Crackers & Chutneys (2 Wheat, 8, 9 Smoked Almonds, 12,13,14)** €14

**Draynes Farm Ice Cream & Sorbet Selection (8, 12,13)** €8

**Homemade Fudge 4 pc (8, 12,13)** €5

**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

\* All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill \*