



ROOM SERVICE

Available - 5 PM - 9:30 PM

Tray Service - €5

STARTERS

Cauliflower & Cheese Soup (3,7,12)	€10
Game Terrine, Brioche Cream, Roast Yeast, Pickled Mushroom, Mustard Seeds (1,3,7,10,12)	€15
Confit Beef Short Rib, White Onion Puree, Confit Onion, Shaved Truffle & Red Wine Jus (12) <i>€4 Supplement if selected with 2/3 course dinner</i>	€18

MAINS

Guinea Fowl, Creamy Mashed Potatoes, Brussels Sprouts, Cranberry Jus (7,12)	€27
Pan Roast Monkfish, Creamy Mashed Potatoes, Pumpkin, Mushroom Jus (1,3,7)	€29.5
Cheese & Onion Risotto, Chive (7,12)	€22.5
Castle Beef Burger, Onion Marmalade, Goats Cheese, Watercress, Hand Cut Chips (1,7,12)	€21
Chargrilled 42 Day Dry Aged Heffer 90z Sirloin, Hand Cut Chips, Truffle Jus (7,12)	€39

SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (1,7)	€5
Smoked Almonds (8)	€4.5
Marinated Bella Di Cerignola Olives (12)	€3.5
Jamon Croquettas (1,7)	€4.5
Jamon Serano Reserva 24 Month	€7

SIDES

Hand Cut Chips	€6
Creamy Mashed Potatoes (7)	€6
Fennel, Orange, Watercress Salad (8,12)	€6
Purple Sprouting Broccoli, Hazelnut Vinaigrette (8,12)	€6

DESSERTS

Ricotta Cheesecake, Cherry, Chocolate, Cardamom (1,6,7,8,12)	€10
Vegan Passionfruit Mousse, Mango Ragu, Coconut (1,6)	€10
Chocolate Delice, Pate Sucree, Olive Oil (1,3,6,7,8,12)	€10
Selection of Irish Cheese, Spiced Apple Chutney (1,7,12)	€14

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

Allergen Index: (1) Cereals, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame, (12) Sulphur Dioxide, (13) Lupin (14) Molluscs