



Starters

CURRIED CAULIFLOWER & APPLE SOUP

(2,8)

ANGUS BEEF CARPACCIO

With black truffle aioli, herb salad, garlic chips

(4,7,14)

FRIED CALAMARI

With shaved fennel salad, tartare sauce & grilled country bread

(1,4,14)

MAPAS SOY & MISO GLAZED CHICKEN WINGS

With toasted sesame

(10,11,12)

Mains

SUCCULENT SEARED BREAST OF CHICKEN

With fondant potato, seasonal root vegetables, crispy black kale & chicken jus

(9)

VEGAN/VEGETARIAN

SLOW COOKED LENTIL BOLOGNESE

with creamy polenta
(9,12)

FISH & CHIPS

Tempura of seabream, burnt lemon, gribiche sauce & skinny fries

(1,3,4,10)

From the jasper grill

CASTLE BEEF BURGER

Dubliner cheddar, caramelized onion, lettuce, tomato relish, bacon, brioche bun & skinny fries

(7,10,12)

28 DAY BUTCHER CUT DRY AGED

90z SIRLOIN STEAK (Supplement €5)

With skinny fries and a choice of truffle butter, peppercorn or garlic sauce

(7,12)

Desserts

CHOCOLATE MOUSSE

(7,9,3,12)

PEAR & ALMOND TART

(1,2,3,9)

PASTEL DE NATA

(2,3,8,)

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

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