



Castle Durrow

Two Course €39

Starters

Pan Fried Crab Cake (CR,MI,E,G)

Cucumber apple & orange slaw, prosecco lemon creme fraiche

Tempura Shrimp Tortilla Tacos (G,E,CR)

Guacamole, pickled red onions, charred corn, nacho crumb, chipotle mayo
coriander & lime

Bloody Mary Aspic (CL)

Mixed olives, heirloom tomatoes, celery & onion, parsley & basil oil

Shredded Smoked Chicken (SB,SE)

Asian cucumber salad with ginger, shallot, sesame & chilli, topped with micro
herbs

Pate En Croute (G,E,MI,MU,N)

Chicken & pork pate with pistachio nuts, encased in crust pastry, mixed house
pickles, dijon & honey tarragon mayo

Vegetable Tom Yum Soup (G,SB)

With lemongrass, shiitake mushrooms, ginger & garlic, finished with coconut
lime & coriander, served with sourdough bread

Allergen Information

Cereals Containing Gluten (G), Crustaceans (CR),
Eggs (E), Fish (F), Peanuts (PE), Soybeans (SB), Milk (MI), Nuts (N),
Celery (C), Mustard (MU), Sesame (SE), Sulphur Dioxide (SD), Lupin (L), Molluses (MO),
*Cereals containing Gluten: Wheat (W), Spelt (S), Khorasan (K), Rye (R), Barley (B), Oats (O)
** Nuts: Almonds (1), Hazelnuts (2),
Walnuts (3), Cashews (4), Pecan (5),
Brazil (6), Pistachio (7), Macadamia/ Queensland (8)

Mains

Roast Pork Belly Roulade (MI)

With rosemary thyme & apple chutney, smoked pancetta buttery savoy cabbage, maple caramelized pearl onions, scallion mash, cider jus

Braciolo (G,MI)

Beef stuffed with smoked pancetta, pine nuts, panko crumb, parmesan & herbs, slow braised in tomato sauce, pan fried garlic & herb gnocchi, honey & balsamic roasted zucchini & red peppers

Tandoori Marinated Chicken Supreme (MI,LU)

With red lentil dahl, scorched green peppers & onions, cucumber raita & coriander

Pan Seared Monkfish Fillet (F,MI)

Cooked in lemon & herb butter, pea & baby spinach puree, dill & chive duchess potatoes, light pinot grigio cream, tomato red onion concasse

Mediterranean Vegetable & Spinach Tart (MI,G)

With Feta Cheese, rustic cherry vine tomato sauce, rocket & basil pesto

FROM THE GRILL

7oz Fillet of Irish Beef (€8 suppl.)

10oz Black Angus Striploin (€4 suppl.)

Served with Potato Fondant, Honey Roasted Root
Veg & Red Onion Chutney

Sauces:

Green Peppercorn Cream

Café de Paris Butter

SIDES €3.50

Cooper Fries

Garden Salad

Seared Greens

French Fries

With Parmesan Shavings, Truffle Oil

Desserts

Tiramisu (MI,G,E)

Espresso & kahlua soaked boudoir biscuits, topped with mascarpone & cocoa powder, served with chocolate biscotti & milk chocolate shavings

Warm Apple & Blackberry Sponge Pudding (G,MI,E)

Vanilla custard, berry puree, bourbon vanilla icecream

Baked Belgian Chocolate Cheesecake (N,MI,G,E)

Digestive biscuit base, topped with chocolate ganache, toasted mixed nut crumb, quenelle of chantilly cream

Raspberry & White Chocolate Meringue Roulade (MI,E)

Raspberry glaze, blackberry & strawberry icecream

