



Castle Durrow

2 Courses €39

Starters

Goats Cheese Nougat (MI, N, G)

With toasted medley of nuts & apricots, encased in panettone, beetroot glaze, crispy fried rocket

Crab Avocado & Tomato Springrolls (G, CR,)

Roast red pepper & chipotle coulis, baby leaf salad, lime & basil vinaigrette

Tempura Of Lemon Sole (F, G, E,)

Lemon & saffron aioli, confit cherry vine tomatoes, rocket & lemon

Herb & Lemon Seared Tuna Carpaccio (F)

With fresh herbs, olive oil & caper berries, tomato red onion salsa, frisee & basil salad

Wild Mushroom Poached Egg & Parmesan Bruschetta (G,E,MI,N)

Tarragon crème fraiche, rocket, toasted pistachio nuts, grated parmesan & truffle oil

Moroccan Spiced Lentil & Chickpea Soup (LP,G,SE)

Finished with tahini lemon drizzle, served with khobz flat 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

Crispy Aromatic Szechuan Duck (SB,SE,E)

Wok fried greens & bok choy, egg fried rice, scallions, beansprouts & peppers, szechuan sauce

Slow Braised Featherblade Of Irish Beef (MI)

Baby rainbow carrots, button mushrooms pearl onions & smoked pancetta, sage mash, portwine braising jus

Smokey Buttermilk Chicken Supreme (G,MI)

Sundried tomato mozzarella & basil dauphinoise, mediterranean vegetables, madeira jus

Wasabi Sesame Grilled Fillet Of Cod (F,SE,MI)

Potato & spring onion rosti, seared greens, wasabi beurre blanc, tomato caper salsa

Porcini Mushroom Panzerotti (G,MI)

In a forest mushroom & baby spinach cream, cherry vine tomatoes, topped with fresh rocket parmesan shavings & truffle oil

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

(MI, F)

SIDES €3.50

Cooper Fries

Garden Salad

Seared Greens

French Fries

With Parmesan Shavings, Truffle Oil

(MI)

Desserts (€9.00)

Ruby White Chocolate Layered Cheesecake (G,MI,SB)

Crushed cookies & digestive biscuit base, raspberry puree, whipped cream & white chocolate shavings

Normandy Style Apple Tartlet (E,G,MI)

Shortcrust pastry base filled with baked sweet egg custard & apples, served with french vanilla bean icecream

Chocolate Coconut Ganache Slice (N,MI,)

Mixed nut crust, amarena cherry anglaise, coconut gelato

Mixed Berry Bavarois Dome (MI,E,G)

Coated in freeze dried raspberries & white chocolate