

LUNCH MENU

Super Food Salad (MD) €13.00

Garden Leaves with Quinoa, Stem Broccoli, Orange Segments, Pomegranate, Beetroot & Avocado Topped with Sunflower Pumpkin & Linseed Mix, Lemon Ginger & Poppy Seed Dressing

> **Soup of the Day (G, MI) €9.00** Served with Guinness Soda Bread

Castle Durrow Angus Beef Burger (G, MI) €16.00

With Aged Cheddar, Streaky Bacon, Crispy Onion Ring & Burger Sauces, Skinny Fries & a Garden Salad

Smithwick's Battered Cod (F, G, E) €18.00

With Mushy Peas & Tartar Sauce, Served with Skinny Fries & Garden Salad

Thai Red Vegetable Curry €13.00/With Chicken €16

Finished with Bok Choy & coconut, served with Steamed Basmati Rice & Poppadom

Open Sandwiches

Oak Smoked Salmon & Guacamole (F,E,G) €14

On Charred Sourdough, Red Onion Tomato Salsa, Chipotle Mayo

Chargrilled Angus Steak Sandwich (MI,G) €18

Horseradish Mayo, Fried Onions & Mushrooms, on a Toasted Ciabatta Served with Peppercorn Sauce & Skinny Fries

Grilled Smoked Pancetta Brie & Rocket (MI,G) €13

With Red Pesto, in a Toasted Sun-dried Tomato & Olive Focaccia Bread served with Baby Leaf Salad

DESSER TS €9.00 EACH

Red Berry Charlotte (G, E, MI) Belgium White Chocolate Sauce, Raspberry Compot & White Chocolate Blossoms Chocolate Almond Caprese Cake (E, G, MI, N1) Rich Chocolate Sauce, Chantilly Cream

Warm Christmas Pudding (E, G, N1, MI) With Sauce Anglaise & Bourbon Vanilla Icecream **Toffee & Pecan Roulade** (E, MI, N5) With Fresh Cream & Caramelized Pecan Nuts

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)