

LUNCH MENU

Pan Fried Crab Cake (CR,MI,E,G) €13

Cucumber apple & orange slaw, prosecco lemon
creme fraiche

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

Shredded Smoked Chicken (SB,SE) €13

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

Chargrilled Angus Steak Sandwich (MI,G) €18

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

Bloody Mary Aspic (C) €13

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

DESSERTS €9.00 each

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

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), MOLLUSCS (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)