THE EVOLUTION OF COOPERS

Coopers first opened in 1984 in Monkstown under the vision of Peter Stokes, quickly earning a reputation for its unique blend of Irish cuisine with a refined French twist.

Peter, a pioneer of Dublin's dining scene, believed great food should be both sophisticated and relaxed, a philosophy that became the hallmark of all his restaurants.

That vision found its perfect home at Castle Durrow, where Coopers evolved into a more contemporary dining experience, combining the elegance of fine dining with the warmth of casual hospitality.

Today, Head Chef Graham Gallagher continues this tradition, showcasing the very best of Ireland's seasonal, local produce.

Guests are invited on a culinary journey that reflects the richness of the Irish countryside, all within the timeless beauty of Castle Durrow.

APERITIF

€14

ITALICUS CASTLE DURROW SPRITZ

Italicus Rosolio di Bergamotto, prosecco, soda, delicately floral with notes of bergamot and citrus

VALENCIA ISLAND VERMOUTH

A distinctly Irish apéritif of vermouth from the Wild Atlantic Way, prosecco and soda for a bright, herbal sparkle

HUGO SPRITZ

A light and floral mix of elderflower, prosecco, and soda, lifted with fresh mint and lime

FRENCH 75

A sparkling blend of gin, fresh lemon, and prosecco, bright and elegant with a crisp citrus finish

CLASSIC MARTINI

An elegant mix of gin and dry vermouth, served ice-cold with a lemon twist or olive

LIMONCELLO SPRITZ

A refreshing mix of limoncello, prosecco, and soda, bursting with bright citrus

APEROL SPRITZ

The iconic Italian aperitivo with Aperol, prosecco, and soda, bright orange and perfectly bittersweet

NEGRONI

A bold Italian classic of gin, Campari, and sweet vermouth, perfectly balanced with bittersweet complexity

NON-ALCOHOLIC

€12

HUGO SPRITZ

An alcohol-free take on the classic, with sparkling wine alternative, elderflower, mint, and lime

HUGO ROSÉ SPRITZ

A light and floral alcohol-free spritz with sparkling rosé, elderflower, mint, and lime

AMBER BITE SPRITZ

A bold, alcohol-free spritz with bittersweet orange, herbal spice, and sparkling soda

COOPERS DINNER MENU

TWO COURSE MEAL €44

STARTER COURSE

CONFIT DUCK & FOIE GRAS TERRINE

Apple & cranberry chutney, house pickled roast pearl onions, charred fruit loaf
(MI, G)

ROAST ONION & BULMERS SOUP

With hegarty cheese & apple crouton
(G, MI)

WINTER CAPRESE SALAD

Cocoa & chilli honey roast squash, creamy burrata & toasted pine nuts
(MI)

PAN SEARED SCALLOPS & BLACK PUDDING

Curried cauliflower puree, pancetta & parsnip crisps, light watercress leaves
(G, MI, MU)

CARAMELIZED RED ONION & GOATS CHEESE TART

Grilled tomato & aubergine, black olive tapenade & basil pesto
(MI, G)

OAK SMOKED SALMON & DILL PATE

House pickled cucumber ribbons & garden leaves, sourdough bread
(P, G, MI)

MAIN COURSE

SLOW ROAST BELLY OF PORK

Black pudding & apple bon bon, maple sweet potato puree, buttery savoy cabbage, cider jus
(MI, G)

WILD MUSHROOM & CHESTNUT WELLINGTON

Wild mushroom and roasted chestnuts, in puff pastry, sweet potato puree, truffle oil dressed rocket
(MI, N, G)

OVEN ROAST BARBARY DUCK BREAST

Apricot & herb cous cous, roast red peppers, creamy chorizo sauce
(G, MI)

PAN SEARED HALIBUT FILLET

Crab caper & herb lemon potatoes, buttered stem broccoli & fine beans, miso lime & smoked maldon beurre blanc
(F, MI, CR)

ROAST STUFFED TURKEY ROULADE

Sage & onion stuffing, prosciutto wrapped pulled ham, apple braised red cabbage, cranberry pancetta sprouts, confit potato, turkey jus
(MI, G)

THE GRILL

7 OZ FILLET OF IRISH BEEF
€8 SUPPLEMENT

10 OZ BLACK ANGUS STRIPLON
€4 SUPPLEMENT

Served with herb fried cube potatoes, oven roast portobello mushroom, confit cherry vine tomatoes & crispy fried shallots

SAUCES

Green & black peppercorn
Cafe de paris butter
(MI)

SIDES

€4.50 PER SIDE

COOPER FRIES

GOLDEN FRIED POTATOES WITH PAPRIKA, THYME, ROSEMARY, AND SEA SALT

GARDEN SALAD

SEARED GREENS

FRENCH FRIES

PARMESAN SHAVINGS & TUFFLE OIL
(MI)

DESSERT COURSE

€10

TRADITIONAL CHRISTMAS PUDDING

With sauce anglaise, redcurrants & baileys ice cream
(G, E, MI)

WARM CHOCOLATE CARAMEL PECAN BROWNIE

Caramelised hazelnuts, whipped cream & butterscotch sauce
(MI, E)

CHRISTMAS MESS

Meringue with cream & mixed forest fruits, blackcurrant liquor & white chocolate blossoms
(MI, E)

CASTLE DURROW CHEESE BOARD
€6 SUPPLEMENT

Selection of cheeses with chutney, grapes, figs & artisan crackers
(MI,N,G)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Raspberry ripple filling, crunchy biscuit crumb, white chocolate shavings, whipped cream
(MI, G, SB)

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), 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)

DIGESTIF

€14

ESPRESSO MARTINI

A sleek blend of vodka, fresh espresso, and coffee liqueur, shaken to a smooth froth with a rich, velvety finish

GRASSHOPPER

A creamy after-dinner classic with crème de menthe, crème de cacao, and fresh cream, smooth and refreshingly minty

BRANDY ALEXANDER

A decadent mix of brandy, crème de cacao, and fresh cream, luxuriously smooth with a hint of chocolate and spice

STILL GARDEN GLASS 55

A Castle Durrow signature digestif with Irish Stillgarden herbal aperitif, cognac, and citrus, elegantly balanced for a smooth, aromatic finish

SPECIALTY COFFEES

€12

IRISH COFFEE

A warming blend of rich Irish whiskey, hot coffee, and brown sugar, crowned with lightly whipped cream

BAILEYS COFFEE

Freshly brewed coffee enriched with Baileys Irish Cream, smooth, velvety, and topped with a crown of whipped cream

CALYPSO COFFEE

A rich blend of hot coffee, Tia Maria and dark rum, finished with lightly whipped cream