

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

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

LIMONCELLO SPRITZ

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

FRENCH 75

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

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

HUGO SPRITZ

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

CLASSIC MARTINI

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

VALENCIA ISLAND VERMOUTH

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

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



DINNER MENU

TWO COURSE MEAL €39

STARTER COURSE

VITELLO TONNATO

Thinly sliced veal topped with a
creamy tuna mayonnaise, caper berries,
lemon & watercress
(E, F)

MONKFISH & PRAWN SKEWER

With grilled asparagus & smoked
pancetta vinaigrette, baby leaves &
pea shoots
(F, CR, MI)

AUBERGINE PARMIGIANA

Layered grilled aubergine slices in a rich
tomato sauce with mozzarella & Parmesan,
baked until golden brown
(MI, G)

HONEY GLAZED HALLOUMI & FIG SALAD

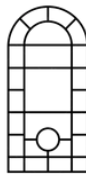
Lemon & herb couscous, rocket
leaves & balsamic glaze
(MI, G)

PROSCIUTTO, APRICOT & CASHEL BLUE CHEESE TART

With honey balsamic & rosemary, baby
leaves, lemon poppy seed vinaigrette
(G, MI)

CREAM OF WILD MUSHROOM SOUP

Garnished with baby wild
mushrooms, tarragon & truffle oil
(MI)



MAIN COURSE

SLOW BRAISED FEATHERBLADE OF IRISH BEEF

With a wild mushroom duxelles
crust, baby rainbow carrots, sage
mash & Burgundy wine braising jus
(MI)

MAPLE ROAST IRISH SQUASH

Wild mushroom, garlic & tarragon
fricassee, toasted hazelnut & Parmesan
crumb, Bulmers & Bramley apple mousse
(MI, N, G)

PAN SEARED COD FILLET

Creamed spinach & grilled
asparagus, confit herb potatoes
& cherry vine tomatoes, saffron
beurre blanc
(F, MI)

ROAST BUTTERMILK CHICKEN SUPREME

Sun-dried tomato, basil &
mozzarella dauphinoise,
Mediterranean vegetables &
chorizo cream jus
(MI, G)

CRISPY AROMATIC SZECHUAN DUCK

Wok-fried Asian vegetables,
egg fried rice & Szechuan
sauce
(SB, E, SE)

FROM 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 cream
Cafe de paris butter
(MI)

SIDES

€3.50 PER SIDE

COOPER FRIES

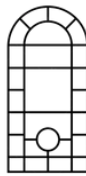
GOLDEN FRIED POTATOES
WITH PAPRIKA, THYME,
ROSEMARY, AND SEA SALT

GARDEN SALAD

SEARED GREENS

FRENCH FRIES

PARMESAN SHAVINGS & TUFFLE OIL
(MI)



DESSERT COURSE

€9

BELGIAN CHOCOLATE MOUSSE TORTE

Dark chocolate sponge, with a Belgian chocolate mousse, finished with a layer of chocolate ganache, served with cookies & cream ice cream
(G, E, MI)

SALTED CARAMEL MERINGUE ROULADE

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

CASTLE DURROW CHEESE BOARD *€6 SUPPLEMENT*

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

CARAMELISED LEMON TART

Chantilly cream & blackberry compote
(MI, G, E)

RHUBARB & BERRY OAT GINGER CRUMBLE

Bourbon vanilla ice cream & raspberry purée
(MI, G, E)

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