

STARTERS

CASTLE SALAD €9.00

Sun-dried tomato, pickled carrot, cucumber & radish, roast butternut, pumpkin seeds, Parmigiano shavings, boiled egg & dressed with a wild garlic olive oil emulsion.

D, E, N

SOUP €8.50

Please enquire with your Waitron for Todays fresh offering. Please enquire with your Waitron for Todays Allergens.

ATLANTIC SEA SCALLOPS €15.50

Caramalised KING Scallops, coastal herbs, crisp pork belly, citrus jus. SH, D

HOT FRIED QUAIL €14.50

Crunchy & moist, lightly spiced, whipped buttermilk, poached plums D, G, W

SEAFOOD RAGU €15.50

Prawns, crab claws, scallop, salmon & cod simmered with saffron & dill SH, D

ST.TOLOREO €14.00

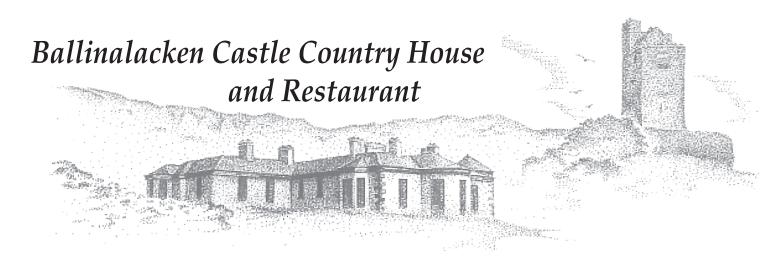
Warm St. Tolas goats cheese mousse sandwiched between two pistachio biscuits D,G,W,E,N

PRAWN TOAST €15.00

Blanched Dublin Bay Prawns in a miso mayonnaise on toasted focaccia, mango & avo salsa SH, D, G, W,

ALLERGENS: SH-Shellfish, S-Soya, W-Wheat, D-Dairy, M-Mustard, PN-Peanuts, N-Nuts, E-Egg, G-Gluten, L-Lupin, C-Celery

Our kitchen uses nuts, please enquire with your waitron for any allergens.



MAIN COURSE

CLARE RACK OF LAMB €35.00

White bean cumin hummus, Chimichurri sauce

FRESH LINE FISH S.Q.

Please enquire with your waitron for Todays fresh fish & Allergens

ROAST CORN FED CHICKEN €25.00

Black pudding, smoked streaky rashers, creamed wild mushroom sauce G,W, D,

POTATO & BEETROOT PARCELS €23.00

Roast butternut filling, cauliflower and almond sauce

CHARRED RIB EYE STEAK & DOOLIN CRAB RAVIOLO €35.50

Peppercorn butter, red wine rosemary reduction D, SH, G, W

IRISH SALMON €26.50

Tomato, cucumber, lime, lightly scented homemade Wasabi Mayonaise E, D

BEEF FILLET €39.50

Grilled, served with braised Parsnip & Rosemary, Madeira wine sauce D

ROAST DUCKLING €29.00

Honey glazed, toasted sesame & Soy sauce, apricot jus D. S.

ALLERGENS: SH-Shellfish, S-Soya, W-Wheat, D-Dairy, M-Mustard, PN-Peanuts, N-Nuts, E-Egg, G-Gluten, L-Lupin, C-Celery

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