



CASTLE DARGAN

Castle Dargan's Middleton Bar was named after William Middleton who was one of the Landlords of the estate in the early 19th Century.



Middleton Bar

Our award winning Head Chef Phillip Dunleavy's ethos is simple - use the freshest seasonal ingredients from the best local and Irish producers. Each dish is carefully constructed to showcase great natural ingredients presented in a contemporary Irish style. Phillip has created some mouth-watering dishes infusing flavour and texture

Sandwiches

Available from 12.30pm to 6pm

Pulled Pork

€ 9.00

Grilled Brioche Bun - Crunchy Slaw - Tomato
Garlic Mayo - Cajun Chip.

1,4,7,11,12,13,14

BBQ Beef Brisket

€ 10.50

Toasted sourdough - Honey Mustard Mayo
Beef Tomato - Gherkins - Hand Cut Chips.

1, 4, 7, 11, 13, 14

Oak Smoked Salmon

€ 8.00

Homemade Brown Bread - Dill Cream Cheese
Rocket - Pickle.

1,8,10

Castle Dargan BLT

€ 10.50

Sourdough Bread - Honey & Mustard Mayo
Bacon - Lettuce - Beef Tomato - Hand cut chips.

1, 4, 7

Custom Sandwich

€ 6.50

Plain or Toasted, Ham, Tuna, Chicken, Beef
Egg Mayo - Served with a Salad Garnish

1, 4, 7, 8, 10, 12

Side Dishes

Mixed Garden Salad

€ 3.00

Onion Rings

€ 4.00

Hand Cut Chips

€ 4.50

Seasonal Market Vegetables

€ 3.50

Starters

Soup of the Day

€ 5.50

Castle Dargan Brown Soda Bread

1,7,10,11

Wild Atlantic Seafood Chowder

€ 7.50

Castle Dargan Brown Soda Bread

1,2,3,8,10,11,13

Pulled Pork Arancini Balls

€ 7.50

Celeriac Remoulade - Apple Gel - Rocket Leaves.

1,4,7,10,11,

Slow Cooked Beef Cigar

€ 8.00

Crunchy Asian Slaw - Ginger & Sweet Potato Purée

Chilli Ketchup

1,4,9,10,11,12

Brown Crab Cocktail

€ 8.00

Gem lettuce - Cocktail Sauce - Tomato - Radish Shavings.

2,4,7,10,11,13

Baked Ardsallagh Goats Cheese

€ 7.00

& Fig Puff Tartlet

Roast Beetroot & Orange Salad - Toasted Cashew Nuts

1,5,7,10,

Warm Quinoa Salad

€ 6.00

Roast Sweet Potato - Broccoli - Radish - Spinach

Cherry Tomatoes - Toasted Almonds

Honey & Orange Dressing 1,5,

Mains

- 6oz Homemade Burger** € 15.50
*Brioche Bun - Aioli - Lettuce - Beef tomato
Smoked Cheese - Pulled Beef - Hand Cut Chips.*
1,4,7,10,11,
- 8oz Hereford Steak** € 24.50
*Roast Flat Cap Mushroom - Onion Tempura
Pink Peppercorn Sauce - Chunky Chips*
1,4,10,11,13
- Duo of Lamb** € 15.50
*Braised Shoulder of Lamb - Crispy Lamb Samosa
Sautéed Spinach - Glazed Carrots - Lamb Jus.*
1,4,7,10,11,13
- Malaysian Coconut Chicken Curry** € 15.00
Jasmine rice, 1,5,7,9,11,12
- Pan Fried Wild Atlantic Hake** € 16.00
Buttered Samphire - Mini Fish Cake - Brandy Bisque
1,4,8,10,11,13
- Tempura Fillet of Wild Atlantic Cod** € 15.00
Pea & Mint Purée - Tartare Sauce - Hand Cut Chips.
1,4,7,8,10,
- Bubble and Squeak Potato Cake** ✓ € 13.00
*Flat Cap Mushroom - Wilted Spinach - Tempura Onion
Poached Egg - Beurre Blanc Sauce, 1,4,10,13*
- Baked Chickpea Falafels** ✓ € 13.00
Aromatic Couscous - Cucumber & Mint Riata.
1,4,7,10,11,

Desserts

Tinas Warm Chocolate Brownie € 5.50
Raspberry Coulis - French Vanilla Ice Cream.
1,4,5,10,

Sticky Toffee Pudding € 5.50
Warm Toffee Sauce - Crème Chantilly
1,4,5,10,

Castle Dargan Cheesecake of the Day € 5.50
French Vanilla Ice Cream.
1,10

Apple & Cinnamon Crumble € 5.50
Crème anglaise - French Vanilla Ice Cream.
1,4,10

Selection of Dairy Ice Cream € 5.50
1,4,10

Selection of Irish Cheese Board € 8.00
Tomato Chutney - Grapes - Crakers - Shot of Port.
1,10,11,13

Allergen Index

Gluten 1

Crustaceans 2

Molluscs 3

Eggs 4

Nuts 5

Peanuts 6

Mustard 7

Fish 8

Soybeans 9

Milk 10

Celery 11

Sesame 12

Sulphur 13

Lupin 14

Vegetarian 

Irish Whiskey

<i>Bushmills, Original</i>	€ 4.50
<i>Bushmills, Black Bush</i>	€ 4.80
<i>Green Spot</i>	€ 7.30
<i>Jameson, Original</i>	€ 4.40
<i>Jameson, Crested Ten</i>	€ 4.90
<i>Jameson, Black Barrel</i>	€ 6.80
<i>Tullamore Dew</i>	€ 4.90

Rare Irish Whiskey

<i>Bushmills, 10 Years Old</i>	€ 6.30
<i>Bushmills, 16 Years Old</i>	€ 9.20
<i>Jameson, 12 Years Old</i>	€ 6.40
<i>Jameson, 18 Years Old</i>	€ 13.20
<i>Middleton, Very Rare</i>	€ 17.20
<i>Middleton, 1973</i>	€ 225.00
<i>Powers, 12 Years Old</i>	€ 6.40
<i>Red Breast, 12 Years Old</i>	€ 6.70
<i>Red Breast, 15 Years Old</i>	€ 11.60

Bourbon

<i>Bulleit</i>	€ 5.40
<i>Canadian Club</i>	€ 4.60
<i>Jack daniels</i>	€ 4.90
<i>Southern Comfort</i>	€ 4.70

Scotch Whisky

<i>Black & White</i>	€ 4.40
<i>Famous Grouse</i>	€ 4.50
<i>Johnnie Walker, Red Label</i>	€ 4.50
<i>Teachers</i>	€ 4.40

Gin

<i>Bombay Sapphire</i>	€ 4.70
<i>Cork Dry Gin</i>	€ 4.30
<i>Gordons</i>	€ 4.60
<i>Hendricks</i>	€ 6.00
<i>Tanqueray</i>	€ 4.80

Vodka

<i>Absolut</i>	€ 4.60
<i>Grey Goose</i>	€ 6.80
<i>Smirnoff</i>	€ 4.50

Cognac

<i>Hennessy, VS</i>	€ 4.90
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Rum

<i>Bacardi</i>	€ 4.50
<i>Captain Morgan, Spiced</i>	€ 4.80
<i>Malibu</i>	€ 4.60

Tequila

<i>Sierra Gold</i>	€ 4.90
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Port

<i>Churchills, Reserve</i>	€ 4.30
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Sherry

<i>Harveys, Bristol Cream</i>	€ 4.30
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Hot Drinks

<i>Dargan Hot Chocolate</i>	€ 3.50
<i>Tea - Coffee</i>	€ 2.30
<i>Espresso - Americano</i>	€ 2.30
<i>Latte - Cappuccino - Mocha</i>	€ 2.80
<i>Selection of Herbal Tea</i>	€ 3.20

Specialty Coffee

<i>Irish Coffee</i>	€ 6.50
<i>Baileys Coffee</i>	€ 6.50
<i>Calypso Coffee</i>	€ 6.50
<i>French Coffee</i>	€ 6.50

Cellar Selection Wines

Glass

Bottle

White wines

Los Tilos, Sauvignon Blanc (Chili)

€6.00

€24.00

A fresh sauvignon Blanc and intensely fruity. Has typical sauvignon aromas of lemon, grape fruit and nectarines.

Twin River, Chardonnay (Australia)

€6.50

€26.00

Pale gold Australian Chardonnay with aromas of tropical peach and melon and a clean citrus finish

La Castelia, Pinot Grigio (Italy)

€6.50

€26.00

*A fresh and drinkable with straw yellow
With green dimensions*

Red Wines

Los Tilos Cabernet Sauvignon (Chili)

€6.00

€24.00

A fruity Cabernet Sauvignon with pleasant aromas such as cherry and plum with a note of white pepper and paprika

Los Tilos, Merlot (Chili)

€6.00

€24.00

A fruity Cabernet Sauvignon with pleasant aromas such as cherry and plum with a note of white pepper and paprika

Twin River, Shiraz (Australia)

€6.50

€26.00

*A lovely flavorsome Shiraz with ripe plum
And blackberries with a hint of spice.*

Dona Paula, Malbec (Argentina)

€6.75

€27.00

*The black Grenache from the deep South of France
is stepped in texture, sinewy flavors & structure*

Rosé Wine

Domaine Moulin Besnieres 2011 (France)

€6.75

€27.00

Fresh with strawberry flavors, this mid weight Rose is a great accompaniment to Asian cuisine and some Grilled Fish.

Sparkling Wine

Il Cortigiano Prosecco

€7.75

€36.00

Youthful & fresh Italian sparkling wine with delicate fragrance & flavors of pear & stone fruits

Pasquiers Sauvignon Blanc Vermentino

€6.25

€25.00

The luscious exotic fruit aromas, from the Vermentino are balanced resulting in a wonderfully aromatic crisp dry white

Champagne

Dom Pérignon

N/A

€198.00

Taste that sparkles with delicate fresh violet flavors in a setting of white peaches. The soft delicate flavors continue while the senses are tickled by the most delicate of fine bubbles

