



CASTLE DARGAN

Golf • Hotel • Spa

## DINNER MENU

MONDAY TO SUNDAY – 17:00-21:00

### STARTERS

**STICKY PORK BELLY BITES** €14.15

Asian Style Marinated Fried Pork Belly Served with Cabbage & Radish Remoulade (EG, MK, SE, SY, SP, WH1)

**CHICKEN WINGS (HOT BUFFALO/BBQ)** €9.95

Served with Garlic Sauce & Parsley (MK, SP) (GF)

**FRESH MUSSELS IN LEMON & GARLIC TOMATO BROTH**

Local Mussels served in a Flavoured Tomato Broth, Herb, and Garlic & Grilled Lemon Wedge (MS, MK, SP) (GF)

- Starter €9.95
- Mains €19.50

**PAN SEARED SCALLOPS** €15.50

Pan Seared Scallops Served with Romesco Sauce, Onion Crumb & Sea Asparagus (WH1, TN, MK, CS)

**CHILLI GARLIC PRAWNS** €9.95

Shrimp Cooked in Asian Marinade, Soy, Chilli, Peppers Served with Garlic Bread (MK, SE, SY, SP, CS, WH1)

**CASTLE DARGAN VEGAN SUPER BOWL SALAD (V) (VV)** €12.50

Marinated Quinoa, Pickled Beetroot, Baby Leaves, Pumpkin Seeds, Asparagus & Avocado in Lemon Vinaigrette (SY) (GF)

**BURRATA BALLYMALOE TOMATO SALAD (V)** €11.50

Burrata, Ballymaloe Tomato Relish, Strawberries, Walnut, Olive and Basil Tapenade & Balsamic Reduction, Microgreen (MK, SP) (GF)

### SOUP

**HOMEMADE SOUP OF THE DAY (V) (VV)** €6.80

Served with Homemade Soda Bread (WH1) (GF)

### MAINS FISH

**BAKED CHERMOULA SEABASS** €31.00

Served With Herb Rice & Salsa Sauce (FH, SP, MK) (GF)

**FISH & CHIPS** €19.35

Battered Hake, Triple Cooked Chips, Homemade Tartare Sauce, Side Salad, Grilled Lemon Wedge (MK, MD, WH, SP)

**SEAFOOD LINGUINE** €21.50

Linguine Pasta with Shrimps, Scallops & Mussels in a Rich Tomato Garlic Herb Broth (EG, MS, WH, SP, CS, WH2)



**Allergens List:**

1\*WH= WH1 (Wheat Flour), WH2 (Semolina), WH3 (Wholemeal), WH4 (Wheat Bran), WH5 (Rye), \*LP= LP1 (Barley), LP2 (Oats), CS = Crustaceans EG = Eggs, FH = Fish, PN = Peanuts, SY = Soya, MK = Milk, TN = Tree Nuts, CY = Celery, MD = Mustard, SE = Sesame, SP = Sulphites, LP = Lupin, MS = Molluscs, V= Vegetarian VV = Vegan, GF - Gluten Free Option Available



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### MAINS MEAT

**Gilligan's Dry Aged 10oz Irish Sirloin Steak** €32.00  
Served with Sautéed Beans with Onion Crumb, Herb Garlic Butter, Black Pepper Sauce, Baked Portobello Mushroom & Triple Cooked Chips (MK, SP, WH1) (GF)

**DRY AGED T-BONE STEAK (600 GRAMS)** €66.50  
(Sharing for 2)  
Served with Small Shrimps with Confit Portobello Mushroom & Onion Relish, Herb Garlic Butter, Black Pepper Sauce & Triple Cooked Chips or Dauphinoise Potato (EG, MK, SP, WH) (GF)

**SLOW COOKED BEEF RIB** €25.95  
Spiced Beef Rib, Dauphinoise Potato, Sautéed Carrot, Beef Jus (EG, MK, WH) (GF)

**3 HOUR LAMB SHANK** €30.00  
Pomme Purée, Carrots, Sea Asparagus, Lamb Mint Jus (MK, WH, SP) (GF)

**CHICKEN SUPREME** €20.50  
Pan Seared Chicken Supreme, Pomme Purée, Sautéed Sea Asparagus, Carrots Puree, Carrots, Chicken Jus (MK, WH, SP) (GF)

**SPICED CHICKEN CURRY** €19.35  
Basmati Rice, Fresh Coriander, Poppadum (MK) (GF)

**CHICKEN LINGUINE** €18.35  
Linguine Pasta served in a Spicy Tomato Sauce, Chicken, Parmesan & Basil (EG, MK, WH, WH2, SP)

### PLANT BASED

**SPICED VEGAN CURRY** €17.35  
Basmati Rice, Fine Beans, Carrots, Cauliflower, Poppadum (WH), (GF)

**TRUFFLE & MUSHROOM RISOTTO** €19.35  
Arborio Rice, Sea Asparagus, Mix Mushroom Paste, Truffle Oil, Butter, Parmesan, Basil Oil (MK, SP)  
Above will be available for Vegan on Request

### SIDES

**HOMEMADE TRIPLE COOKED CHIPS (SP)** €4.45

**MIXED SALAD & LEMON DRESSING (MD, SP) (GF)** €4.45

**POMME PURÉE (MK) (GF)** €4.45

**MARKET VEGETABLES (VV) (GF)** €4.45

**DAUPHINOISE POTATOES (EG, MK, SP) (GF)** €6.00



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