



TABLE D'HOTE MENU

2 COURSE DINNER €28.95

3 COURSE DINNER €31.95

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY

Served with Homemade Brown Bread
(WH1, MK, LP) (V)

CASTLE DARGAN VEGAN SUPER BOWL SALAD

Marinated Tofu, Gem Leaf, Kidney Beans, Bean Sprout, Edamame Beans
& Avocado in Lemon Vinaigrette
(SY, MD) (V) (VV)

FRESH MUSSELS IN LEMON & GARLIC TOMATO BROTH

Local Mussels served in a Flavoured Tomato Broth, Herb, and Garlic & Grilled Lemon Wedge
(WH1, MK, LP, MS)

BURRATA BALLYMALOE TOMATO SALAD

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

MAIN COURSES

GILLIGAN'S DRY AGED 10_{oz} IRISH SIRLOIN STEAK

Served with Sautéed Greens, Herb Garlic Butter, Black Pepper Sauce & Triple Cooked Chips
(€8 supplement)
(WH1, MK, SP) (GF)

FISH & CHIPS

Battered Hake, Triple Cooked Chips, Homemade Tartare Sauce, Side Salad, Grilled Lemon Wedge
(WH1, MK, MD, SP)

CHICKEN PAUPIETTE

Chicken Supreme Stuffed with Fine Aromatic Mirepoix, Pomme Purée, Sautéed Sea Asparagus,
Carrots Puree, Carrots, Chicken Jus
(WH1, MK, SP) (GF)

SPICED CHICKEN CURRY

Basmati Rice, Fresh Coriander, Poppadum
(MK, SP) (GF)

SEAFOOD LINGUINE

Linguine Pasta with Shrimps, Scallop & Mussels in a Rich Tomato Garlic Herb Broth
(WH1, WH2, CS, EG, SP, MS)

DESSERTS

STICKY DATE PUDDING

(WH1, TN, SP)

SELECTION OF ICE CREAM & SORBET

Served in a Basket with Mix Berries Compote
(WH1, SY, MK)

CARAMEL SUNDAE

Walnut Brownie, Cream, Chocolate & Caramel Sauce, Vanilla Ice Cream
(WH1, EG, MK, TN)

Allergens List:

*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