



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 Quinoa, Pickled Beetroot, Baby Leaves,
Pumpkin Seeds, Asparagus & Avocado in Lemon Vinaigrette
(SY, MD) (V) (VV)

FRESH MUSSELS IN LEMON & GARLIC CHILI TOMATO BROTH

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

WARM BURRATA BRUSCHETTA

Burrata, Marinated Tomato, Strawberries, Walnut, Olive and Basil Tapenade & Balsamic Reduction,
Microgreen, Sourdough Bread
(WH1, MK, SP) (V)

MAIN COURSES

GILLIGAN'S DRY AGED 10oz IRISH SIRLOIN STEAK

Served with Sautéed Beans with Onion Crumb,
Herb Garlic Butter, Black Pepper Sauce, Baked Portobello Mushroom & 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 SUPREME

Pan Seared Chicken Supreme, Pomme Purée, Sautéed, Broccolini, 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 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