



# 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, CHILI,  
CREAMY TOMATO BROTH**  
Local Mussels served in a Flavoured Tomato Broth,  
Herb, and Garlic, Chili, Grilled Lemon Wedge & Garlic  
Bread  
(MS, MK, SP) (GF)

**Starter €9.95**  
**Mains €19.50**

**PAN SEARED SCALLOPS** €15.50  
Pan Seared Scallops Served with Cajun spiced  
Butternut squash Puree, Onion Crumb, Lentil puy,  
Bacon, prawn Cracker  
WH1, CS, MK, SP

**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)

**WARM BURRATA BRUSCHETTA** €11.50  
Burrata, Marinated Tomato, Strawberries,  
Walnut, Olive and Basil Tapenade & Balsamic  
Reduction, Microgreen, Sour Dough Bread  
(MK, SP)

### SOUP

**HOMEMADE SOUP OF THE DAY (V) (VV)** €6.80  
Served with Homemade Soda Bread  
(WH1) (GF)

### MAINS FISH

**BAKED SEABASS** €31.00  
Served with Chive Champ, Sauteed Vegetables  
& Lemon Better 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, WH) (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 CHEEK €25.95**  
Spiced Braised Beef Cheek, Pomme Purée, Sautéed Carrot & Green Peas (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, Broccolini, 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 Pesto Parmesan Cream (EG, MK, WH, WH2, SP)

### PLANT BASED

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

**SAFFRON ASPARAGUS RISOTTO €19.35**  
Arborio Rice, Asparagus, Saffron, 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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