



# CASTLE DARGAN

Golf • Hotel • Spa

## DINNER MENU

MONDAY TO SUNDAY – 17:00-21:00

### STARTERS

- STICKY PORK BELLY BAO** €12.95  
Slow Roasted Asian Marinated Pork Belly served with Cabbage Slaw, Apple Chutney & Fried Pardon Pepper. (MK, SP, WH1)
- CHICKEN WINGS (HOT BUFFALO/BBQ)** €10.50  
Served with Garlic Sauce & Parsley. (MK, SP) (GF)
- FRESH IRISH MUSSELS** €9.95  
Local Mussels served in a flavoured Creamy Tomato Broth, with Herb and Garlic, Chili, a Grilled Lemon Wedge & Garlic Bread. (MS, MK, SP) (GF)  
**Main Course Option Available** €19.50
- PAN SEARED SCALLOPS** €15.50  
Served with Cajun Spiced Butternut Squash Purée, Onion Crumb, Diced Chorizo & Prawn Cracker. (WH1, CS, MK, SP)
- CHILLI GARLIC PRAWNS** €10.50  
Shrimp Cooked in Asian Marinade, Peppers, Onion Served with Garlic Bread. (MK, SE, SY, SP, CS, WH1)
- BURRATA & PEACH** €12.50  
Burrata Italian Cheese, Marinated Tomato & Peach, Pickled Beetroot, Parma Ham Crisp, Balsamic Reduction, Baby Leaves, Basil Oil, Walnuts, Sour Dough Toast. (MK, TN, SP)  
**Vegan Option Available on Request**

### SOUP

- HOMEMADE SOUP OF THE DAY (V) (VV)** €7.50  
Served with Homemade Soda Bread. (WH1) (GF)
- IRISH SEAFOOD CHOWDER** €11.50  
Local Irish Seafood, Scallops, Mussel, Shrimps, Hake Cooked In flavoured Creamy Broth with Aromatic Vegetables. (WH1, CS, MK, SP, MS) (GF)

### MAINS FISH

- BAKED SEABASS** €31.00  
Served with Chive Champ, Sautéed Seasonal Vegetables & Lemon Butter Sauce. (FH, SP, MK) (GF)
- FISH & CHIPS** €19.50  
Battered Hake served with 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

<b>GILLIGAN'S DRY AGED 10oz SIRLOIN STEAK</b> Served with Sautéed Beans & Portobello Mushroom with Onion Crumb, Black Pepper Sauce & Triple Cooked Chips. (MK, SP, WH1) (GF)	<b>€32.50</b>
<b>IRISH FILLET MIGNON 10oz</b> Served with Truffle Mashed Potato, Jameson Whiskey Sauce, Roast Asparagus and Parmesan Cheese. (MK, SP, WH)	<b>€41.50</b>
<b>DRY AGED BEEF BURGER</b> Dry Aged Beef Mince Pattie with Onion Relish, Brioche Bun, Cheddar Cheese, Fresh Tomato, Mayo, Baby Gem, Triple Cooked Chips And Salad. (EG, MK, WH) (GF)	<b>€20.95</b>
<b>3 HOUR LAMB SHANK</b> Served with Pomme Purée, Steamed Vegetables and a Lamb Mint Jus. (MK, WH, SP) (GF)	<b>€30.00</b>
<b>CHICKEN SUPREME</b> Pan Seared Chicken Supreme, Pomme Purée, Sautéed, Seasonal Vegetables, Chicken Jus. (MK, WH, SP) (GF)	<b>€20.50</b>
<b>CHICKEN TIKKA MASALA</b> Slow Roast Chicken Cooked In Spiced Flavoured Creamy Tangy Curry, Basmati Rice, Fresh Coriander, Poppadum. (WH1, MK, TN) (GF)	<b>€19.50</b>
<b>CHICKEN LINGUINE</b> Linguine Pasta served in a Pesto Parmesan Cream. (EG, MK, WH, WH2, SP)	<b>€19.50</b>

### PLANT BASED

<b>VEGAN VEGETARIAN BURGER</b> Vegetables Mince Patty, Vegan Mayo, Lettuce, Tomato, Avocado, Served With Triple Cooked Chips & Side Salad (SP)(GF)	<b>€17.50</b>
<b>VEGETARIAN CURRY</b> Vegetables Cooked In Spiced Onion Tomato Tangy Curry Served With Basmati Rice, Poppadum. (SP)(GF)	<b>€18.50</b>

### SIDES

<b>HOMEMADE TRIPLE COOKED CHIPS</b> (SP)	<b>€4.50</b>
<b>MIXED SALAD &amp; LEMON DRESSING</b> (MD, SP) (GF)	<b>€4.50</b>
<b>POMME PURÉE</b> (MK, GF)	<b>€4.50</b>
<b>MARKET VEGETABLES</b> (VV)	<b>€4.50</b>
<b>GARLIC NAAN</b> (WH1, MK, SP)	<b>€4.50</b>
<b>TRUFFLE POMME PUREE</b> (MK, SP)	<b>€5.50</b>



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