



CASTLE DARGAN ESTATE

Golf ♦ Hotel ♦ Spa

LIGHT BITES & STARTERS

Homemade Soup of the Day <i>Served with Homemade Soda Bread</i> (WH1, V) GF Option & Vegan Option Available	€8.00
Sticky Pork Belly Bites <i>Slow Roasted, Asian-Marinated Pork Belly</i> <i>Served with Fried Onions & Coleslaw</i> (MK, SP, WH1, EG)	€13.50
Chicken Wings <i>Choice of Hot Buffalo / BBQ Marinated Wings</i> <i>Served with Garlic Mayonnaise</i> (MK, SP) GF Option Available	€12.50
Chilli Garlic Prawns <i>Asian Marinaded Prawns with Soy, Chilli, Onion & Peppers</i> <i>Served with Toasted Garlic Bread</i> (MK, SE, SY, SP, CS, WH1) GF Option Available	€13.50
Irish Seafood Chowder <i>Mussel Meat, Shrimp, Hake in Creamy Broth with Aromatic Vegetables</i> <i>Served with Homemade Soda Bread</i> (WH1, CS, MK, SP, MS, FH) GF Option Available	€12.50
Classic Chicken Caesar Salad <i>Crisp Gem Lettuce tossed in Creamy Caesar Dressing, topped with</i> <i>Grilled Chicken, Shaved Parmesan Cheese, Crunchy Garlic Croutons & Bacon Julienne</i> (WH1, MK, EG, SP, MD)	€14.00
Toonsbridge Buffalo Mozzarella & Tomato Salad <i>Fresh Buffalo Mozzarella, Ripe Heirloom Tomatoes, Baby Leaves, Olive Crumb,</i> <i>Basil Oil & Balsamic Glaze</i> (MK, SP) GF Option Available	€13.50

MEAT

Gilligan's Farm 100z Sirloin Steak <i>Sautéed Mushrooms, Red Onions & Green Beans</i> <i>Served with Triple Cooked Chips & Peppercorn Sauce</i> (WH1, MK, SP) GF Option Available	€35.50
Burn's Farm 100z Fillet Mignon <i>Sautéed Mushrooms, Red Onions & Green Beans, Onion rings,</i> <i>Triple Cooked Chips, Peppercorn Sauce or Red Wine Jus</i> (WH1, MK, SP) GF Option Available	€45.50
8oz Dry Aged Beef Burger <i>Beef Mince Pattie with Onion Relish, Brioche Bun, Cheddar Cheese</i> <i>Fresh Tomato, Mayo, Baby Gem, Triple Cooked Chips & Salad</i> (EG, MK, WH1) GF Option Available	€22.50
Braised Lamb Shank <i>Served with Pomme Purée, Sauté Vegetables & Mint Jus</i> (MK, WH1, SP) GF Option Available	€34.50

VEGAN & VEGETARIAN

Mushroom Linguine <i>Linguine Pasta with Mixed Mushrooms & Creamy Sauce</i> (EG, MK, WH1, WH2, SP)	€18.00
Vegan Burger <i>Plant-Based Mince Patty, Vegan Mayo, Lettuce, Tomato & Avocado</i> <i>Served with Triple Cooked Chips & Side Salad</i> (WH1, SY, SP)	€19.50
Vegan / Vegetarian Curry <i>Vegetables in Spiced Onion Tomato Tangy Curry</i> <i>Served with Basmati Rice & Poppadum — Add Chips +€3.00</i> (SP) GF Option Available	€19.50

SUNDAY LUNCH at Castle Dargan Estate

Enjoy our Sunday Roast
Served with Seasonal Veg, Creamy Mash & Roast Potatoes
€23.50

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POULTRY

Chicken Supreme <i>Pan Seared Chicken Supreme</i> <i>Served with Truffle Mash Potato, Sauté Seasonal Vegetables & Red Wine Jus</i> (MK, WH1, SP) GF Option Available	€22.50
Chicken Tikka Masala <i>Chef Ankit's Signature Dish:</i> <i>Slow Roasted Chicken simmered in his own Spiced, Creamy, Tangy Curry</i> <i>Served with Fragrant Basmati Rice, Fresh Coriander & Poppadum</i> <i>Half Chips & Half Rice +€3.00</i> (WH1, MK, TN) GF Option Available	€22.50
Chicken Kyiv <i>Golden Crumbed Chicken Breast Filled with Herb Garlic Butter</i> <i>Served with Triple Cooked Chips, Coleslaw & Side Salad</i> (WH1, MK, SP, EG, MD)	€25.50
Roast of The Day <i>Served with Seasonal Vegetables, Pomme Purée & Wine Jus</i> (MK, WH1, SP)	€22.50

FROM THE SEA

Pan Seared Hake Fillet <i>Fresh Fillet of Hake with Creamy Mash, Sautéed Seasonal Vegetables & Lemon Butter Sauce</i> (FH, SP, MK) GF Option Available	€26.50
Prawn Linguine <i>Linguine Pasta with Prawns in a Rich Tomato Garlic Herb Broth</i> (EG, MS, WH, SP, CS, WH2)	€22.50
Fish & Chips <i>Battered Hake with Triple Cooked Chips, Homemade Tartare Sauce</i> <i>Mushy Peas & Grilled Lemon Wedge</i> (MK, FH, SP, WH1)	€20.50

SIDES

Homemade Triple Cooked Chips (SP, GF)	€6.00
Mixed Salad with Lemon Dressing (MD, SP, GF)	€6.00
Market Vegetables (MK)	€6.00
Truffle Pomme Purée (MK, SP)	€6.00
Pomme Purée (MK, GF)	€6.00
Garlic Naan (WH1, MK, SP)	€6.00
Sweet Potato Chips (SP, GF)	€6.00

DESSERTS

Chef Special Delizia Al Limone <i>Lemon Shaped Semi Fredo Cheesecake with Cookie Crumb,</i> <i>Burnt Lemon Gel, Popping Candy & Raspberry Sorbet</i> (EG, MK, SP, WH1)	€9.50
Dark Chocolate 55% Warm Brownie <i>Served with Berries Gel, Elderflower & Vanilla Ice Cream</i> (EG, MK, TN, SP)	€8.50
Vegan Coconut Chocolate Tart <i>Served with Berry Compote, Edible Flowers & Vegan Vanilla Ice Cream</i> (MK, TN) GF Option Available	€8.50
Traditional Homemade Bramley Apple Tart <i>Served with Vanilla Ice Cream & Custard</i> (WH1, EG, MK, SP)	€8.50
Selection of Ice Cream & Sorbet <i>Served with Berry Compote & Fresh Cream</i> (EG, MK, SP, GF)	€8.50
Strawberry & Vanilla Panna Cotta <i>Served with Strawberry Coulis & Honey Butter Tuile</i> (EG, MK, SP, WH1)	€8.50
Cheeseboard Selection <i>International Cheeses, Grapes, Homemade Fruit Jam, Crackers & Strawberries</i> (WH1, EG, MK, SP)	€16.50

Please inform your server of any dietary requirements or allergies before ordering.