


CAPTAINS BAR MENU

(Available 12:30pm to 9:15pm)

PASTRIES & SWEET TREATS

(Available 10:30am to 6:00pm)

Warm Freshly Baked Buttery Croissant 1,3,7	€2.75
Selection of Danish Pastries 1,3,7	€2.75
Home Baked Chocolate Chip Cookies 1,3,7,8 (2 Pieces)	€3.15
Homemade Buttered Shortbread (2 Pieces) 1,7	€2.50
Triple Chocolate Muffin 1,3,7	€3.15
Lemon & Coconut Muffin 1,3,7	€3.15
Home Baked Plain or Fruit Scone 1,3,7 Clotted Cream and Fruit Preserves	€3.15



Don't forget to leave room for dessert!

LIGHT BITES

Homemade Soup of the Day €6.75

Rustic Bread

1,7,8,10,11

Smoked Haddock, Salmon & Leek Chowder €7.75

Guinness Bread & Lemon Oil

1,2,4,7,9,14

Feta Kalamata Marinated Olives & Feta €4.50

“Brighter Gold” Rape Seed Oil, Lemon,

Rosemary & Garlic

7

Bloody Mary Spiced Crayfish Cocktail €8.50

Baby Gems, Grapefruit, Splash of Vodka,

Avocado & Wheaten Bread

1,2,3,4,7,10

Charcuterie Plate - To Share €17.50 Single €10.50

“Corndale” Farm Chorizo, Cured Meats,

Pickles, “Cashel Blue” Cheese, Ficelle Baguette

1,7,10

Vegetarian Anti Pasti Plate - To Share €14.50 Single €7.25

Cashel Blue & Manchego Cheese, Marinated

Vegetables, Kalamata Olives, Cornichons, Ficelle

Baguette

1,7,10

TRADITIONAL SANDWICHES

(Available 12:00pm to 6:00pm)

Sandwiches €7.30

With Soup €10.45

Served on White or Wholemeal Bread & Crisp Garnish

Available from 12pm to 6pm

Free Range Hens Egg 1,3,7

Chive Mayonnaise

Smoked Applewood Cheddar 1,7

Farmhouse Pickle & Tomato

Irish Roast Ham 1,3,7,10

Rocket, Wholegrain Mustard & Honey Mayonnaise

Traditional Coronation Chicken 1,3,7

Curry Mayonnaise

Soup of the day 1, 7, 8, 10, 11

Served with homemade rustic bread

Don't forget to leave room for dessert!

MAINS

- Chicken Tikka Kebab** €17.50
Spicy Garlic Naan, Mango, Spring Onion,
Roast Peanuts, Cucumber, Mint & Cumin Yoghurt
1,3,5,7
- Salt & Schezwan Pepper Squid** €16.75
Pickled Ginger, Shaved Fennel Salad, Mango &
Coriander Aioli
1,3,4,7,10,14
- Moules Mariniere** €14.50
Mussels, Garlic, Parsley & Ficelle Baguette
1,12,14
- Chicken & Corndale Chorizo Pie** €16.50
Sea Salt & Fennel Puff, Chive Mash
1,3,7,10,12
- Minced Lamb Kofta Kebab** €16.50
Toasted Tortilla, Greek Salad, Mint Dressing

Allergens

- 1 Wheat 2 Crustaceans 3 Eggs 4 Fish
5 Peanuts 6 Soybeans 7 Milk 8 Nuts
Namely
9 Celery 10 Mustard 11 Sesame
Seeds 12 Sulphur
Dioxide
13 Lupin 14 Molluscs

GF = Gluten Free V = Vegan

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CAPTAINS BAR CLASSICS

Breaded Fillet of Haddock €16.50

Mushy Peas, Tartare Sauce & Fresh Chips

1,3,4,7,10

Captains Bar Burger €16.75

8oz Beef Burger, Bacon, Brioche Bun, Dublin Cheddar, Spiced Tomato Relish, Fresh Chips

1,7,10

Chargrilled 8oz Aged Sirloin Steak €26.25

GF

Slow Roast Tomatoes, Brandy Peppercorn Sauce & Fresh Chips

SOMETHING VEGETARIAN

Superfood Salad €14.50

GF V

Quinoa, Avocado, Beetroot, Spinach, Fennel, Toasted Pumpkin, Sunflower, Linseed, "Brighter Gold" Rape Seed Vinaigrette

9,10

Add Chicken €3.75

Add Smoked Duck €4.70

Chickpea & Butternut Squash Korma €14.50

GF V

Poppadum & Jasmine Rice

1,8

Creamy Red Pepper Pappardelle €14.00

Courgette, Fennel & Aged Parmesan

1,3,7,12

Don't forget to leave room for dessert!

HOUSE SPECIALTY STONE BAKED PIZZA

Prosciutto & Pineapple

Parmesan & Baby Spinach €16.25

1,7

“Corndale” Farm Chorizo & Roast Red Pepper

Basil Pesto & Rocket €16.00

1,7

Tandoori Chicken, Mango & Chilli

Mint & Cumin Yoghurt €15.50

1,7

Wild Mushroom & Roast Fennel

Baby Spinach & Truffle Oil €14.50

1,7

Mighty “Red” Meat Feast

Bacon, Pepperoni, Chorizo, Chilli €16.75

1,7

(Additional toppings 50c each)

SIDE ORDERS

Fresh Chips  €3.75


Garlic Chips  €3.75

Selection of Seasonal Vegetables €3.75

Chilli & Sour Cream Chips €3.75

Minted Garden Peas & Crispy Bacon €3.75

Brandy Peppercorn Sauce €2.00



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DESSERTS

- Sticky Toffee Pudding** €7.25
Molasses Butterscotch, Vanilla Ice Cream
1,3,7
- Captains Bar "99"** €7.25
Cherry & Milk Ice Cream, Homemade Honeycomb
1,3,7
- Chocolate Brownie & Caramel Sundae** €7.25
Toffee Popcorn
1,3,7
- Caramelised Apple Tartlet** €7.25
Crème Anglaise
1,3,7
- Strawberry Meringue** €7.25
Gin & Elderflower Cream

TEA/COFFEE

- Espresso** €3.00 €2.50
Dark strong coffee
- Macchiato** €3.00 €2.50
Espresso topped with foamed milk
- Espresso con Panna** €3.00 €2.50
Espresso topped with fresh cream
- Cappuccino** €3.50
Espresso with equal parts of steamed milk and foam
- Flat White Coffee** €3.50
Serving of espresso with steamed milk
- Americano** €2.50
Serving of double espresso with water
- Café Latte** €3.50
Serving of espresso with hot foamed milk
- Café Mocha** €3.95
Espresso, steamed milk, hot chocolate kick
- Hot Chocolate (12oz)** €3.50
- Regular Tea** €2.00
- Speciality Teas** €2.50
Peppermint, Camomile, Earl Grey, Green
- Liqueur Coffee** From
Your choice of liqueur €6.50

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YOUNG DINERS MENU

(Available 12:30pm to 9:15pm)

STARTERS

€3.00

Homemade Soup, Fresh Bread

Cheesy Garlic Bread

MAINS

Kids Beef Burger €8.25

Kids Sausages €8.25

Homemade Breaded Fish Goujons €8.25

Penne Pasta Bolognese & Parmesan Cheese €8.25

Chargrilled Kids Minute Steak €8.50

Chicken Fillet Bites €8.25

Stone Baked Margarita Pizza €8.25

(All Main Courses Served with Fresh Chips or Mashed Potatoes excluding pasta dishes)

DESSERTS

€3.95

“Redcastle 99”

Vanilla Ice Cream, Mini Marshmallows, Chocolate Sauce, 100's & 1000's

Homebaked Chocolate Chip Cookie & Ice Cream Slider

Natural Yoghurt & Seasonal Fruit, Maple Syrup

Homemade Chocolate Brownie & Vanilla Ice Cream

BABY BOWL

€2.00

Baby Bowl

Mashed Potatoes, Selection of Fresh Vegetables served with or without Gravy

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WINE LIST

WHITE WINES

El Caminador Sauvignon Blanc, Central Valley, Chile
€26 / €6.75 Gls

El Caminador Chardonnay, Maule Valley, Chile
€26 / €6.75 Gls

Pinot Grigio Principato Italy €27 / €7.00 Gls

Macabeo, Casa Carmela, Yecla, Spain €28

**Swallows' Tale Sauvignon Blanc/Chenin Blanc,
Robertson, South Africa €28**

Keenan's Bridge Unoaked Chardonnay Australia €29

**Puna Snipe Family Reserve Organic Sauvignon Blanc,
Central Valley, Chile €34**

RED WINES

El Caminador Merlot, Central Valley Chile
€26 / €6.75

**GlsEl Caminador Cabernet Sauvignon, Central Valley
Chile €26 / €6.75 Gls**

**Swallows' Tale Shiraz Cabernet Sauvignon,
Robertson SA €28**

Aires Andinos Malbec Argentina €29 / €7.25 Gls

Monastrell, Casa Carmela, Yecla Spain €29

**FincaCerrada Tempranillo ORGANIC AND VEGA
Spain €29**

Andrew's Estate Syrah Australia €31