

TO START

HOMEMADE SOUP OF THE DAY

Crusty Bread

1, 7, 8, 10, 11

SMOKED HADDOCK & LEEK CHOWDER

Guinness Bread & Lemon Oil

1, 2, 3, 4, 7, 9, 12, 14

TOMATO, BASIL & ONION BRUSCHETTA

Basil Pesto, Sundried Tomato, Olive Paste on Sourdough Bread

1,7

CHICKEN CAESAR SALAD

Baby Gems, Parmesan, Sourdough Croute, Crispy Bacon, Garlic Dressing

1, 3, 7, 10, 12

SALT BAKED CELERIAC

Jerusalem Artichoke, Pear, Truffle & Maple

1, 10, 12

MAIN COURSE

SUNDRIED TOMATO CHIMICHURRI CHICKEN

Sundried Tomato Mash, Mushroom Velouté, Tenderstem, Sundried Tomato Chimichurri

7, 12

DONEGAL FILLET OF SALMON

Velouté Sauce, Tenderstem, Sundried Tomato, Spinach

1, 7

CREAMY CHORIZO RIGATONI

Chorizo Cream, Bresaola, Snail Butter, King Oyster Mushroom, Sauté Spinach, Crispy Almond Flakes

1, 3, 7

INDIAN CHICKEN CURRY

Roast Chicken, Creamy Spiced Sauce, Papadum, Chutney, Basmati Rice

7, 8

CHARGRILLED AGED 10OZ SIRLOIN STEAK (€10 SUPPLEMENT)

Onion Rings, Peppercorn Sauce & Fresh Chips

1, 3, 7, 12

KING OYSTER MUSHROOM RIGATONI

Tomato, Spinach, Vegan Parmesan, Spiced Pumpkin Seeds

1

ROAST OF THE DAY

Served with Creamed & Roast Potatoes, Seasonal Vegetables and Gravy

7, 9, 12

DESSERTS

STICKY TOFFEE PUDDING

Caramelised Banana, Molasses Butterscotch, Mascarpone Ice Cream

1,3,7

REDCASTLE CHEESECAKE

Fresh Raspberry, Candied Mango Granola, Coconut Sorbet

1, 3, 6, 7

CARAMELISED APPLE TART

Vanilla Anglaise, Honey Ice Cream

1,3,7

RASPBERRY BAKEWELL TART

Honeycomb, Vegan Vanilla Ice Cream

ALLERGENS:

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