



# MENU

(Available 12:30 to 21:30)

## LIGHT BITES

HOMEMADE SOUP OF THE DAY €8  
CRUSTY BREAD

1,7,8,10,11

SMOKED HADDOCK & LEEK CHOWDER €10  
GUINNESS BREAD & LEMON OIL

1,2,4,7,9,14

CHARGRILLED FLATBREAD €12

HUMMUS, BUFFALO MOZZARELLA,  
TOMATO, ROCKET, BASIL

1,3,5,7,10,11 (CONTAINS PEANUTS)

SPICED CHICKEN WINGS €10

BLUE CHEESE MAYONNAISE, CELERY

3,7,9,10

(TO SHARE) €19

## SALADS

CHICKEN & CHORIZO SALAD €19

ROAST CHICKEN & SPICY CHORIZO, BABY GEMS,  
SOURDOUGH CROUTONS, PARMESAN DRESSING

1,3,7,10

BEEF BRESAOLA SALAD €17

PEAR, BLUE CHEESE, ROCKET, CANDIED WALNUT

7,8,10

SUPERFOOD SALAD €16

QUINOA, AVOCADO, FETA CHEESE, BROCCOLI,  
TOASTED SUNFLOWER SEEDS, SPINACH,  
CITRUS DRESSING

7, 10, GF

ADD CHICKEN €4

ADD PRAWNS €6

# MAINS

BEER BATTERED DONEGAL HADDOCK €22  
FRESH CHIPS, MUSHY PEAS, HOMEMADE  
TARTARE SAUCE 1,3,4,7,10

“CAPTAINS BAR” BURGER €21  
8OZ BEEF BURGER, STREAKY BACON, BRIOCHE  
BUN, DUBLIN CHEDDAR, FRESH CHIPS 1,3,7,10

STUFFED SUPREME OF CHICKEN €21  
BLACK PUDDING, SERRANO HAM, WHOLEGRAIN  
MUSTARD MASH, MUSHROOM VELOUTÉ  
1,3,7,10,12

STICKY BARBEQUE PULLED PORK €20  
SLOW COOKED PORK, CHILLI AND CORN  
POLENTA, CRISPY ONIONS, PICO DE GALLO  
SALSA 7,10

CHARGRILLED AGED 10OZ €33  
SIRLOIN STEAK  
ONION RINGS, PEPPERCORN SAUCE  
& FRESH CHIPS G

CHICKEN, BUTTERNUT SQUASH & €23  
CHICKPEA KATSU CURRY  
BASMATI RICE, GINGER, CORIANDER  
1,3,7,10,11

# VEGETARIAN

WILD MUSHROOM, SPINACH, €18  
PAPPARDELLE AGED PARMESAN,  
BASIL PESTO (CONTAINS PEANUTS) 1,3,5,7,12

ROAST BUTTERNUT SQUASH €18  
& CHICKPEA KORMA  
BASMATI RICE, GINGER, CORIANDER,  
FLATBREAD 1,3,10,11

# HOUSE SPECIALITY STONE BAKED PIZZAS

SMOKED CRISPY PANCETTA €18  
& HENS EGGS, BURT RED ONION,  
GOATS CHEESE

MEAT FEAST, BACON, PEPPERONI, €18  
SALAMI, CHORIZO

FETA CHEESE, SUNDRIED TOMATO, €16  
BLACK OLIVES, SPINACH & LEMON OIL

BARBEQUE ROAST CHICKEN €18  
MUSHROOM, SWEETCORN,  
FRANKS HOT SAUCE

(ADDITIONAL TOPPING ONE EURO EXTRA)

## SIDE ORDERS

PARMESAN & TRUFFLE FRIES €5

FRESH CHIPS GF €4.5

SELECTION OF SEASONAL VEGETABLES €4.5

CHILLI & SOUR CREAM CHIPS €4.5

ONION RINGS €4.5

BRANDY PEPPERCORN SAUCE GF €3

ADDITIONAL BREAD €3



# DESSERTS

“REDCASTLE” CARROT CAKE, €9  
BUTTERSCOTCH SAUCE, CANDIED  
WALNUTS, BURNT MILK ICE CREAM

1,3,7,8

VANILLA & WHITE CHOCOLATE €9  
CHEESECAKE, RASPBERRY SORBET,  
ALMOND GRANOLA

1,3,7,8

CHOCOLATE PRALINE MOUSSE, €9  
PASSIONFRUIT CURD, HONEYCOMB

1,3,7

CARAMELISED APPLE TART, €9  
VANILLA ANGLAISE, HONEY ICE CREAM

1,3,7

## 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

# KIDS MENU

## STARTERS €6

HOMEMADE SOUP  
CRUSTY BREAD ROLL 1

BABY CAESAR SALAD 1,3,7

CHEESY GARLIC FLATBREAD 1,3,7

## MAINS

FISH & CHIPS, MUSHY PEAS €10  
1,3,4,7

PENNE PASTA BOLOGNAISE,  
PARMESAN CHEESE €9 1,3,7

BREADED CHICKEN ESCALOPE,  
CREAMED POTATOES, SEASONAL  
VEGETABLES, PAN GRAVY €9 1,3,7

STONE BAKED MARGARITA  
PIZZA & CHIPS €9 1,3,7

CHARGRILLED 4OZ SIRLOIN STEAK,  
CHIPS, PEPPER SAUCE €11

BABY BOWL €4  
MASHED POTATO, SELECTION  
OF VEGETABLES SERVED WITH GRAVY 7

## DESSERT €5

SELECTION OF ICE CREAM,  
FRESH STRAWBERRIES, 100'S & 1,000'S  
3,7

HOMEMADE CHOCOLATE BROWNIE  
CHOCOLATE SAUCE VANILLA ICE CREAM  
1,3,7

COOKIE SLIDER, VANILLA ICE CREAM  
& BUTTERSCOTCH SAUCE  
1,3,7

# THREE COURSE MEAL

FOR TWO PEOPLE - €75

HOMEMADE SOUP OF THE DAY  
CRUSTY BREAD  
1,7,8,10,11

SPICY CHICKEN WINGS  
HOT SAUCE, CELERY, BLUE CHEESE MAYONNAISE  
3,9,10

CHARGRILLED FLATBREAD  
HUMMUS, BUFFALO MOZZARELLA,  
TOMATO, ROCKET, BASIL  
(CONTAINS PEANUTS) 1,3,5,7,11



BEER BATTERED DONEGAL HADDOCK  
FRESH CHIPS, MUSHY PEAS, TARTARE SAUCE  
1,3,4,7,10

STUFFED ROAST BREAST OF CHICKEN  
BLACK PUDDING, SERRANO HAM,  
MUSHROOM VELOUTÉ  
1,3,7,10,12

CAPTAIN'S BAR BURGER  
8OZ BEEF BURGER, STREAKY BACON, BRIOCHE BUN,  
DUBLIN CHEDDAR, FRESH CHIPS  
1,3,7,10

WILD MUSHROOM, SPINACH, PAPPARDELLE  
AGED PARMESAN, BASIL PESTO  
(CONTAINS PEANUTS) 1,3,5,7,12

CHARGRILLED 10OZ AGED SIRLOIN STEAK  
(€10 SUPPLEMENT)  
ROAST FIELD MUSHROOM, BRANDY  
PEPPERCORN SAUCE & FRESH CHIPS

HOUSE SPECIALITY STONE BAKED PIZZA  
(SEE MAIN MENU FOR OPTIONS)



“REDCASTLE” CARROT CAKE  
BUTTERSCOTCH SAUCE, CANDIED WALNUTS,  
BURNT MILK ICE CREAM  
1,3,7,8

CHOCOLATE PRALINE MOUSSE  
PASSIONFRUIT CURD, HONEYCOMB  
1,3,7

CARAMELISED APPLE TART  
VANILLA ANGLAISE, HONEY ICE CREAM  
1,3,7

# TEA / COFFEE

**ESPRESSO** €3.25  
DARK STRONG COFFEE

**MACCHIATO** €3.25  
ESPRESSO TOPPED WITH FOAMED MILK.

**CAPPUCCINO** €3.75  
ESPRESSO WITH EQUAL PARTS OF STEAMED MILK AND FOAM

**FLAT WHITE COFFEE** €4.25  
SERVING OF ESPRESSO WITH STEAMED MILK

**AMERICANO** €3.25  
SERVING OF DOUBLE ESPRESSO WITH BOILING WATER

**CAFÉ LATTE** €3.75  
SERVING OF ESPRESSO WITH HOT FOAMED MILK

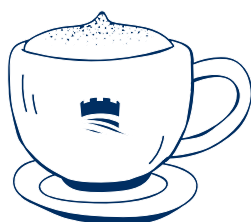
**CAFÉ MOCHA** €4.25  
ESPRESSO, STEAMED MILK, HOT CHOCOLATE KICK

**HOT CHOCOLATE** €3.50

**REGULAR TEA** €3.00

**SPECIALITY TEAS** €3.50  
TRADITIONAL PEPPERMINT, CHAMOMILE, DARJEELING, EARL GREY & LEMON

**ICED COFFEE** €4.50  
ESPRESSO, ICE, COLD MILK & SYRUP  
(VANILLA, CARAMEL OR HAZELNUT)



# COCKTAILS

**COSMOPOLITAN** €12.50  
SMIRNOFF, COINTREAU, CRANBERRY JUICE

**FRENCH MARTINI** €12.50  
GREY GOOSE, CHAMBORD, PINEAPPLE JUICE

**MOJITO** €12.50  
BACARDI, LIME JUICE, SUGAR SYRUP, SODA

**STRAWBERRY DAIQUIRI** €12.50  
BACARDI, STRAWBERRY PUREE,  
STRAWBERRY LIQUOR, LIME JUICE

**OLD FASHION** €12.50  
MAKERS MARK, SUGAR SYRUP, BITTERS

**ESPRESSO MARTINI** €12.50  
SMIRNOFF, KAHLUA, AMARETTO, ESPRESSO

**BRAMBLE** €12.50  
BOMBAY SAPPHIRE, LEMON JUICE, MURE





# WINE LIST

## WHITE WINES

**EL CAMINADOR SAUVIGON BLANC,  
CENTRAL VALLEY, CHILE €29 / €7 GLS**  
CLASSIC, ZESTY CITRUS AROMAS WITH LIGHT,  
JUICY FRUITS AND A SATISFYING LONG DRY FINISH

**EL CAMINADOR CHARDONNAY  
CENTRAL VALLEY,  
CHILE €29 / €7 GLS**  
AROMA OF BANANA, RIPE PEACH AND TROPICAL FRUIT.  
GREAT PERSISTENCE AND FRESH HARMONY

**PINTO GRIGIO PRINCIPATO  
ITALY €33 / €7.60 GLS**  
PALE YELLOW COLOUR, DELICATE FLORAL AND FRUITY  
AROMAS. CRISP AND FRESH ON THE PALATE

**GRAVEL & LOAM MARLBOROUGH  
NEW ZEALAND €36 / €7.90 GLS**  
A ZINGY REFRESHING DRY WHITE WINE, GOOSEBERRY,  
HERB AND MELON NOTES ON THE NOSE AND PALATE

## RED WINES

**EL CAMINADOR MERLOT, CENTRAL VALLEY,  
CHILE €29 / €7 GLS**  
SMOOTH WITH WARM SOFT PLUMMY  
FRUITS AND LIGHT FINISH

**EL CAMINADOR CABERNET SAUVIGNON  
CENTRAL VALLEY, CHILE €29 / €7 GLS**  
RED FRUIT AROMAS PEPPER AND JAM HINTS,  
SOFT ROUND MOUTH SWEET RIPE TANNINS

**SERITI SHIRAZ, SOUTH AFRICA €33 / €7.50 GLS**  
FULL BODIED WINE WITH INTENSE RED BERRY AROMA,  
BLACKBERRY AND PEPPER WITH A SPICE FINISH

**FONTVIVE MALBEC, FRANCE €36 / €7.90 GLS**  
INTENSE RED COLOUR WITH RED AND BLACK FRUIT  
AROMAS AND SWEET TANNINS

# WINE LIST

## ROSE WINE

PINOT GRIGIO BLUSH PRINCIPATO,  
ITALY €33 / €7.50 GLS

PINOT GRIGIO BUT PINK, LIGHT CRISP AND  
REFRESHING ON THE PALATE WITH BERRY FRUITS

## SPARKLING WINE

CORTE DELLE CALLI PIU PROSECCO,  
ITALY €35/ €7.70 GLS

A CRISP REFRESHING PROSECCO WITH FINE BUBBLES,  
LIVELY PEACH AND APRICOT FLAVOURS

## CHAMPAGNE

GREMILLET BRUT SELECTION NV,  
FRANCE €85

SHOWING FINE MOUSSE IN THE GLASS AND FRESH  
FLORAL AROMAS MIXED WITH CHARACTERISTIC TOASTY  
YEAST OVERTONES, BALANCED BY RICHER FRUIT AND  
CLASSIC BAKED BISCUIT FLAVOUR, CRISP CITRUS FINISH

