

Table D' Hote Menu

Starters

Cauliflower Velouté – Roast Cauliflower – Black Truffle & Brown Chicken Emulsion
7,9,12

Oak Smoked Gubbeen & Onion Tartlet – Soused Onion – Candied Walnuts –
Fine Herb Salad 1,3,7,8,10

Salmon Pastrami – Beetroot Salad – Sheep's Curd – Charred Clementine Dressing
1,4,7,10

Redcastle Smoked Chicken Salad – Baby Gems – Shaved Parmesan – Crispy Bacon –
Creamy House Dressing – Garlic Croute 1,3,7

Chicken Liver Parfait – Onion Marmalade – Toasted Sour Dough – Sherry Caramel
1,3,7,10,12

Seared “Kilkeel” Scallops – Confit Rabbit Leg – Capers & Raisin – Pickled Carrot
1,3,7,9,10,12,14
€8.50 Supplement

Braised Pork Cheek “Bourguignon” - Celeriac Puree – Pork Crackling – Apple 9,10,12
€6.50 Supplement

Awarded Best Hotel Restaurant Ulster 2018 by YesChef



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 Molases

Main Courses

Breast of Free-Range Chicken – Roast Butternut Squash – Sage – Macaroni & Cheese
Fritter – Hazelnut Jus 1,3,7,8,9,12

“The Edge” Glazed Daube of Beef – Jerusalem Artichoke – Cavolo Nero –
Smoked Bone Marrow 7,9,12

Pan Fried “Greencastle” Cod – Roast Onion Puree – Romanesco – White Bean &
Bacon – Chive Cream 4,12

Roast Butternut Squash – King Oyster – Sage & Chestnut Rigatoni –
Salt Cured Hens Yolk 1,3,12

Wild Mushroom & Creamed Leek Pithivier – Winter Vegetables – Black Garlic Velouté
1,3,7,12

Wicklow Pheasant – Roast Parsnip – Brussel Sprout – Chestnut –
Pancetta & Lentil Jus 7,8,9,12

Subject To Availability, May Contain Shot
€8.50 Supplement

Ras el Hanout Spiced Monkfish – Baba Ganoush – Charred Scallion Salsa Verdi –
Salsify –
Yuzu 4,10,11
€7.50 Supplement

Chargrilled Aged Irish Sirloin Steak – Thyme Roasted Field Mushroom – Confit
Tomato – Brandy Peppercorn Cream 12,
€13.50 Supplement

All main courses served with a selection of seasonal vegetables and potatoes

Our Beef is sourced in Ireland and Northern Ireland.
Prices are inclusive of VAT at the current rate.

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Desserts

Sticky Toffee Pudding – Butterscotch – Banana & Toffee Pop-Corn Ice-Cream 1,3,7

Cherry & Almond Financier – Mulled Berry Ripple Ice-Cream – Egnog Espuma 1,3,7,8

Irish Whiskey & Oat Crème Brulee – Malt Cracker 1,3,7,

Vanilla Creamed Rice Pudding – Caramelised Pear – Walnut Granola – Maple Ice-Cream 1,3,7,8

Hot Chocolate Fondant – Pistachio Brittle – Pistachio Ice-Cream 1,3,7,8
€3.50 Supplement
(Please Allow 15 Minutes Cooking Time)

White Chocolate & Passion Fruit Cheesecake – Coconut Meringue –
Black Sesame Ice-Cream 1,3,7,11
€3.50 Supplement

Selection of Irish & Continental Cheeses, Pear Chutney, Biscuits 1,3,11
€7.50 Supplement

2 Courses €32

3 courses €39

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Liqueur Coffee

Café Royale €6.50

Brandy, brown sugar, freshly brewed coffee topped with cream

Baileys Coffee €6.50

Baileys, brown sugar, freshly brewed coffee topped with cream

Irish Coffee €6.50

Irish Whiskey, brown sugar, freshly brewed coffee topped with cream

Calypso Coffee €6.50

Tia Maria, brown sugar, freshly brewed coffee topped with cream

Redcastle Coffee €6.50

Irish Mist, brown sugar, freshly brewed coffee topped with cream

Americano €2.50

Espresso €2.50

Cappuccino €3.50

Latte €3.50



Allergens: ¹Wheat²Crustaceans³Eggs⁴Fish⁵Peanuts⁶Soybeans⁷Milk⁸Nuts Namely⁹Celery¹⁰Mustard
¹¹Sesame Seeds¹²Sulphur Dioxide¹³Lupin¹⁴Molases