



Pre-Theatre



2 Courses €23 | 3 Course €26

THE CASTLE HOTEL

Served from 5.00pm to 6.45pm | Available to entire table Only

Starters

Chef's Hearty Soup of the Day

Homemade Brown Bread | Wh, M

Clarke's Irish Smoked Salmon

Lemon Vinaigrette | Capers | Homemade Guinness Brown Bread | F, Wh

Crispy Hot & Spicy Buffalo Wings

Blue Cheese Dressing (E, M, Mu, Wh)

St Tola's Goats Cheese & Fresh Figs

Rocket | Lemon & Honey Oil | Toasted Walnuts | N, M

Main Courses

Traditional Irish Beef in Guinness

Turnip Crisps | Sweetened Carrots | Chef's Vegetables & Potatoes | Wh, M

Warm Chicken & Bacon Cobb Salad

Boiled Egg | Avocado | Mixed Leaves | Roasted Baby Vine Tomatoes | Honey & Mustard Dressing | M Su

Oven Baked North Atlantic Salmon

Rye & Horseradish Crumble | Craft Cider & Shallot Cream | Chef's Vegetables & Potatoes | Wh, M, F, Ry

(V) Vegan Falafel Salad

Homemade Tabbouleh | Hummus | Pickled Cabbage | Tomato Salsa | N

Extras: Side Salad / Onion Rings (Wh) / Champ Mash / Homemade Chips / Skinny Fries €5

Desserts

Autumn Berry Crumble

Vanilla Ice-cream | Caramel Sauce | Toasted Pecans Wh, N, M, E

Chocolate Fudge Brownie

Salted Caramel Ice-cream | Caramel Popcorn Wh, M, E

Baked Lemon Cheesecake

Citrus Compote | Vanilla Ice-cream Wh, M, E

Extras: Tea & Coffee from €2.50 | Rockshore Irish Lager €6.50 | Irish Coffee €8 |
Open Gate Citra IPA €6.50 | Gordon's Pink G&T €9.50

Allergens Key: G Gluten, E Eggs, N Nuts, M Milk, Mu Mustard, F Fish Su Sulphites, Ry Rye
Desserts may contain traces of nuts and sesame seeds.