

KNIGHTS BAR

Light Fayre and Appetisers

Executive Head Chef Stuart Heeney's Finest Artisan Soup	€8.75
Home-Baked Grilled Flat Breads <i>served with house recipe hummus, baba ganoush and slow roast tomato blended pesto</i> (2, 3, 11)	€9.00
Knights' Seafood Chowder ∞ <i>signature dish</i> ∞ <i>leek and potato voluté, wild mussels, fresh Irish salmon and smoked haddock, bacon and brioche crumb</i> (3, 5, 8, 11)	€10.50
Succulent Whole Chicken Wings <i>served with your choice of homemade sauce</i> (4, 7, 8, 11, 12) <i>hot and spicy Louisiana sauce, crunchy celery sticks, Cashel blue cheese dip -or- soya, sesame and honey with confit garlic</i>	€12.50
Aromatic Confit Duck Bon Bon's <i>spiced plum sauce and pickled blackberries, grilled spring onions</i> (3, 4, 7, 10, 11, 14)	€12.75
Castle Cured Wild Irish Salmon ∞ <i>signature dish</i> ∞ <i>pear and wasabi puree, avocado mousse, ponzu gel, compressed cucumber and coriander cress</i> (6, 11, 12)	€13.25
Knights' Irish Charcuterie Board <i>baked 'Limerick' ham hock terrine, 'Connemara' air-dried ham, corned beef, 'Cashel' blue cheese, 'St Tola's' goat's cheese, pickles, home-baked Guinness bread and sourdough.</i> (3, 8, 11, 12)	€13.50

Salad Grande

Knights' Classic Caesar Salad <i>crispy Irish bacon, fresh cos leaves, sourdough croutons and aged parmesan</i> (3, 6, 10, 12) <i>choose chargrilled Irish chicken or grilled garlic Atlantic prawns</i>	€18.95
Warm Spiced Chickpea Salad <i>Chargrilled vegetables, baby spinach & feta cheese</i> (11) <i>choose chargrilled Irish chicken or grilled garlic Atlantic prawns</i>	€19.75
Knights' Quinoa Salad ∞ <i>signature dish</i> ∞ <i>roasted butternut squash, grilled balsamic red onions, rocket and pine nut dressing</i> (2) <i>choose chargrilled Irish chicken or grilled garlic Atlantic prawns</i>	€19.95

Our Executive Chef is delighted to create a Vegetarian offering of any of the above.

BREAKING BREAD! & SHARING

Knights' Irish Charcuterie Board ∞ <i>signature dish</i> ∞ <i>baked 'Limerick' ham hock terrine, 'Connemara' air-dried ham, corned beef, 'Cashel' blue cheese, 'St Tola's' goat's cheese, pickles, home-baked Guinness bread and sourdough.</i> (3, 8, 11, 12)	€22.50
Succulent Whole Chicken Wings <i>served with your choice of sauce</i> (4, 7, 8, 11, 12) <i>hot and spicy Louisiana sauce, crunchy celery sticks, Cashel blue cheese dip -or- soya, sesame and honey with sweet confit garlic</i>	€23.00

BUTCHER'S TABLE

Prime Rib of Beef Burger <i>our exclusive recipe served in a brioche bun, mature Dubliner cheddar cheese, crisp baby gem, crispy onions, crisp bacon, French fries</i> (3, 6, 7, 8, 12)	€18.75
Braised Tender Wicklow Lamb <i>slow cooked in a rich lamb broth, chantenay carrots, turned potatoes, pearl barley, stoneground homemade scones, parsley butter</i> (2, 3, 8, 10, 11)	€20.50
Crispy Pork Belly ∞ <i>signature dish</i> ∞ <i>baked apple puree, Clonakilty black pudding potato cakes, savoy cabbage</i> (3, 7, 8, 10, 11, 12)	€21.75
Braised Irish Beef Short Ribs <i>tagliatelle pasta bound in crème fraiche, truffle, pickled mushrooms, shallots, aged parmesan</i> (3, 8, 10, 14)	€22.50
Corn Fed Irish Chicken Breast <i>confit leg croquette, creamed barley, roasted heritage carrots and carrot puree</i> (3, 8, 10, 11)	€23.50
Chargrilled 10 Oz Dry-Aged Sirloin of Irish Beef ∞ <i>signature dish</i> ∞ <i>(cooked to your liking) parmesan and tarragon polenta chips, textures of onion, tender stem broccoli, madeira jus</i> (3, 8, 11, 14)	€27.00

The Fisherman's Trawler

Fresh Market Fish of the Day (please ask your server) <i>lightly battered in 'Cluain Tarbh' Craft Beer, pea and watercress puree, classic tartare sauce, French fries</i>	€19.75
'Clogherhead' Crab Linguini <i>fresh crab meat, pan fried crab claws, slow roasted cherry tomatoes bound together in a parsley, chili garlic and white wine sauce.</i> (3, 9, 10)	€22.95
Roasted Monkfish and Panko Fried Black Tiger Prawns ∞ <i>signature dish</i> ∞ <i>chickpea stew, spiced coconut voluté, roaring bay mussels</i> (3, 5, 6, 8, 9, 10, 11)	€24.50

Gardener's Vegetable Patch

Gnudi, Spinach and Ricotta Dumplings <i>slow roasted tomato sauce, heirloom tomatoes, crispy courgettes</i> (3, 10, 11)	€17.80
Linguini Pasta <i>roasted mediterranean vegetables, lemon and thyme cream sauce.</i>	€18.10

Culinary Classics

Prime Rib of Beef Burger <i>our exclusive recipe served in a brioche bun, mature Dubliner cheddar cheese, crisp baby gem, steakhouse onions, bacon, French fries</i> (3, 6, 7, 8, 12)	€18.75
Fresh Market Fish of the Day <i>(please ask your server) lightly battered in 'Cluain Tarbh' Craft Beer, pea and watercress puree, classic tartare sauce, French fries</i>	€19.75
Knights' Dry-Aged 6oz Sirloin Steak Sandwich ∞ <i>signature dish</i> ∞ <i>(cooked to your liking) grilled sourdough, mushroom ketchup, steakhouse onions, slow roasted tomatoes and French fries</i> (3, 10, 11)	€21.00

PERFECT PARTNERS

Parmesan Chunky Chips with Basil Pesto ∞ <i>signature dish</i> ∞ (2, 11)	€5.75
Truffle Macaroni and Cheese (3, 10, 11)	€5.75
Chargrilled Tender Stem Broccoli, Hazelnut Pesto (2, 11)	€5.35
French Fries	€5.15
Knights' Creamy Coleslaw, Rocket and Smoked Cheddar ∞ <i>signature dish</i> ∞ (10, 12)	€5.15
Mixed Baby Gem Leaves, Knights' Salad Dressing (10, 12)	€5.15

Something Sweet

Date and Walnut Sponge ∞ <i>signature dish</i> ∞ <i>aromatic figs in syrup, salted caramel ice cream</i> (2, 3, 10, 11)	€8.50
Vanilla Panna Cotta <i>seasonal fruits and mini meringues</i> (10, 11)	€8.25
Knights' French Apple Tart ∞ <i>signature dish</i> ∞ <i>anglaise and vanilla ice cream</i> (3, 10, 11)	€8.75
Rich Chocolate Fudge Brownie <i>with pecans and walnuts, callebaut chocolate sauce</i> (2, 3, 10, 11)	€8.00
Co Wicklow Artisan Dairy Ice Cream Selection <i>(Your server will advise you of the flavours)</i> (3, 10, 11)	€7.75

All our Fruit and Vegetables are grown with passion.
Our Chicken is 100% Irish and is sourced from only Bord Bia farms across Ireland.
All our Beef and Pork is sourced locally.



Allergens

1. Peanuts	4. Sesame	7. Soy/soybean	10. Eggs	13. Lupin
2. Tree nuts	5. Molluscs	8. Celery/celeriac	11. Milk/lactose	14. Sulphites
3. Gluten	6. Fish/fish sauce	9. Shellfish/crustaceans	12. Mustard	