



DINNER  
MENU

KNIGHTS  
BAR



## SHARING PLATTERS

Beech Smoked Salmon €21.50

*Orange & brandy cured salmon, salmon mayonnaise, grilled lemon, salsa verde, caper berries*

Contains Allergens: 1a, 1b, 1c, 1d, 3, 4, 7, 10, 12, 14

Castle Chicken Wings €19.95

*Spicy sriracha hot sauce, crozier blue cheese dip, celery sticks*

Contains Allergens: Trace 1a, 4, 7, 9, 10, 12

or

*Lemongrass, kafir lime leaf & peanut butter dipping sauce*

Contains Allergens: Trace 1a, 4, 5, 6, 11

Vegan cauliflower wings alternative available €14.95

Flat Breads & Dips €18.95

*Selection of grilled breads, feta & herb dip, smoked tomato salsa, beet hummus, antipasto selection*

Contains Allergens: 1a, 1b, 1c, 1d, 3, 7, 8a, 8b, 8c, 8d, 8e, 8f, 11, 12

## Starters

Freshly Prepared Artisan Soup €7.95

*Selection of home baked breads*

Contains Allergens: 1a, 1b, 1c, 1d, Trace 6, 9, 11

Classic Seafood Chowder €9.50

*Selection of fresh & smoked fish, in a classic fish velouté, fine herbs, Guinness & treacle bread*

Contains Allergens: 1a, 1b, 1c, 1d, 4, 7, 9, 11, 12, 14

Castle Chicken Wings €11.95

*Spicy sriracha hot sauce, crozier blue cheese dip, celery sticks*

Contains Allergens: Trace 1a, 4, 7, 9, 10, 12

or

*Lemongrass, kafir lime leaf & peanut butter dipping sauce*

Contains Allergens: Trace 1a, 4, 5, 6, 11

Vegan cauliflower wings alternative available €9.95

Beech Smoked Salmon €12.95

*Orange & brandy cured salmon, salmon mayonnaise, grilled lemon, salsa verde, caper berries*

Contains Allergens: 1a, 1b, 1c, 1d, 3, 4, 7, 10, 12, 14

Duck, Orange & Prune Beignet €12.95

*Pickled vegetables, chicory, apple & raisin chutney, orange vanilla gel*

Contains Allergens: 1a, 3, 7, 10, 12

Boilie Goat's Cheese, Asparagus & Forest Mushrooms On Toast €11.95

*Toasted sourdough bread, asparagus, collection of creamed*

*forest mushrooms, bruléed boilie goat's cheese*

Contains Allergens: 1a, 1b, 7, Trace 9, 10, 12

# Salads

**Knight's Caesar Salad** €14.95  
*Baby gem lettuce, crisp bacon, anchovies, rustic garlic & herb croutons, shaved aged parmesan, caesar emulsion*  
Contains Allergens: 1a, 1b, 1c, 1d, 3, 4, 7, 10, 12

**Black Rice & Truffled Butternut Squash Salad** €13.95  
*Scented black rice, roasted truffled butternut squash, charred red peppers, artichokes, chicory, toasted cashew nut, honey emulsion*  
Contains Allergens: 4, 8g, 7, 10, 12

Add Lemongrass, Coriander & Ginger Chicken €4.00  
or Citrus Prawns €5.00  
or Grilled Goats Cheese €3.00  
Contains Allergens: 4, 8g, 7, 12



# Main Courses

## MEATS

**Gahan's 8oz Gourmet Beef Burger** €18.95  
*Black sesame bun, smoked Knockanore cheese, lollo rosso, dill pickles, crispy onions, bbq burger relish, French fries*  
Contains Allergens: 1a, 7, 10, 11, 12

**Balti Chicken Burger** €16.95  
*Yogurt & Balti spiced chicken thighs, pickled red cabbage, onion bhaji, mint & coriander yogurt, sweet potato fries*  
Contains Allergens: 1a, 3, 6, 7, 9, 10, 12

**Chargrilled 10oz Hereford Striploin Steak** €28.95  
*Slow roasted plum vine tomato, mushroom caponata, chips, old school peppercorn sauce or red wine jus*  
Contains Allergens: 7, 8f, 12

**Charred Chicken Supreme** €22.95  
*Olive oil mash, heritage carrots, apple & cabbage, Alsace Jus*  
Contains Allergens: 7, 9, 12

# Main Courses

## FISH

### Fresh Market Fish Of The Day

*Lightly battered in craft beer, pea & lemon puree, tartar sauce, grilled lemon, French fries*

Contains Allergens: 1a, 3, 4, 7, 10, 12

€18.95

### Seared Atlantic Salmon

*North Atlantic salmon, buttered greens, olive oil mash, pomegranate & grapefruit hollandaise, salmon caviar*

Contains Allergens: 3, 4, 7, 12

€19.95

### Prawns & Mussels Thai Yellow Curry

*Prawns, mussels, Asian greens, chestnut mushrooms, baby corn, fragrant Thai yellow coconut reduction, sticky Jasmine rice*

Contains Allergens: 2, 4, 6, 7, 9, 11, 12, 14

€18.95

## VEGETARIAN

### Thai Yellow Curry

*Asian greens, chestnut mushrooms, baby corn, toasted cashew nuts, fragrant Thai yellow coconut reduction, sticky Jasmine rice*

Contains Allergens: 6, 9, 11, 12

€14.95

### Spiced Cauliflower & Squash

*Harissa, potato & pan handle bean ragout, puffed red rice*

Contains Allergens: 9, 10, 12

€15.95

# Sides

### All sides

€5.00

### French Fries

Contains Allergens: trace 1a

### Truffle Mayonnaise & Parmesan Cheese Dressed Fries

Contains Allergens: trace 1a, 3, 7, 10, 12

### Sweet Potato Fries

Contains Allergens: trace 1a

### Smoked Olive Oil & Tomato Mash

Contains allergens: 12

### Kitchen Salad

Contains Allergens: 7, 10, 12

### Chilli Buttered Greens

Contains Allergens: 7, 12



## Desserts

<b>Forest Fruit Eton Mess</b> <i>Selection of seasonal berries, vanilla spiked cream, meringue, crêpes</i> Contains Allergens: 1a, 3, 7, 12	€6.95
<b>French Tart Aux Pomme</b> <i>Apple &amp; frangipane tart, crème anglaise, bourbon vanilla ice cream</i> Contains Allergens: 1a, 3, 7, 8a	€7.50
<b>Warm Chocolate Brownie</b> <i>Chocolate brownie, white chocolate &amp; hazelnut ganache, espresso ice cream, callebaut chocolate sauce</i> Contains Allergens: 1a, 3, 6, 7, 8a, 8b	€6.95
<b>Miniature Irish Cheese Selection</b> <i>Cheese biscuits &amp; chutney</i> Contains Allergens: 1a, 1b, 1c, 1d, 3, 7, 8a, 8b, 8c, 8d, 8e, 10, 11, 12	€8.95
<b>Co. Wicklow Artisan Dairy Ice Cream</b> Contains Allergens: 3, 7	€6.25

At Clontarf Castle Hotel our chefs strive to source only the finest ingredients from land & sea. Always trying to stay true to the value of locality & using Irish where possible.  
With this in mind we have partnered with Wright's of Marino for our fresh & smoked fish and Gahan Meat, a native of Clontarf, who sources all our beef from Irish farms.

List of food allergens as used in Clontarf Castle Hotel as they may appear:

- 1) Cereals containing gluten >20ppm and products thereof. a. Wheat (such as spelt, Khorasan.) b. Rye Barley. c. Oats. 2. Crustaceans and product thereof. 3. Eggs and products thereof. 4. Fish and products thereof. 5. Peanut and products thereof. 6. Soybeans and products thereof. 7. Milk (including Lactose) and products thereof. 8. Nuts and products thereof. a. Almond. b. Hazelnut. c. Walnut. d. Pistachio. e. Pecan. f. Pinenut. g. Cashew nut. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and sulphites at concentrations of or >10mg/kg/lt. 13. Lupin and products thereof. 14. Molluscs and products thereof.