

# KNIGHTS BAR

## Light Fayre and Appetisers

Freshly Prepared Finest Artisan Soup <i>selection of home-baked bread</i> <sup>(3,8)</sup>	€6.95
Castle Seafood Chowder ('Taste the Bay') <i>selection of smoked fresh fish, in a classic mussel and fish veloute, Guinness and treacle bread</i> <sup>(3, 5, 6, 8, 11, 14)</sup>	€7.95
Succulent Chicken Wings <i>served with your choice of homemade sauce hot and spicy Louisiana sauce, celery sticks, Casbel blue cheese dip</i> <sup>(8, 10, 11, 12)</sup> -or- <i>Knight's steak sauce, toasted sesame, garlic crisps</i> <sup>(4, 7, 12, 14)</sup>	€9.95
Knight's Irish Charcuterie Board <i>(collection of Irish cured, smoked and pressed meats)</i> <i>apple and honey glazed Irish ham, Connemara air dried beef, beech smoked duck, Gubbeen Smoke House' salami, Boyne Valley ban and blue cheese, piccalilli and relish</i> <sup>(3, 8, 11, 12, 14)</sup>	Single €11.25 Double €20.50

## Salad Grandø

Knight's Caesar Salad <i>baby gem lettuce, crisp bacon, rustic garlic and herb croutons, shaved aged parmesan</i> <sup>(3, 6, 10, 11, 12, 14)</sup> <i>Anchovies +€2.00</i>	€10.95
Baked Ricotta Salad <i>iona farms beets, crisp fennel, avocado, garden herbs, cos romaine, blood orange and grain mustard dressing</i> <sup>(11, 12, 14)</sup>	€11.95
Black Rice and Truffled Butternut Squash Salad <i>charred red peppers, Fivemiletown goats cheese, vegetable crisps, chicory, lemon and honeycomb emulsion</i> <sup>(10, 11, 12, 14)</sup>	€11.95
<i>Our Executive Chef is delighted to enhance any of your salads</i>	
<i>Roasted Lemon and Thyme Marinated Chicken</i> - or - <i>Freshly Grilled Cajun Style Prawns</i> <sup>(3, 9)</sup>	€4.00 €4.00

## Signature Sandwiches

Knight's Home Baked Honey Glazed Pulled Ham <i>smoked Knockanore cheese, grain mustard butter, toasted sourdough bread</i> <sup>(3, 11, 12, 14)</sup>	€9.50
Classic Club Sandwich <i>lemon and thyme 'Manor Farm' chicken, gem lettuce, egg mayonnaise, heirloom tomato, smoked streaky bacon, pickled onions, gourmet traditional white pan</i> <sup>(3, 10, 11, 14)</sup>	€10.95
28 Day Dry Aged Salt Beef Sandwich <i>celeriac and horseradish remoulade, rocket and pickles</i> <sup>(3, 8, 11, 14)</sup> <i>(Enhance your 'Signature Sandwich' with Any of our 'Perfect Partners' for only an additional €3.50)</i> <i>(Order our Artisan Soup and Any 'Signature Sandwich' for €14.95 combined)</i>	€11.50

## The Fisherman's Trawler

'Wrights of Marino' Fresh Market Fish of the Day <i>(please ask your server, always fresh)</i> <i>lightly battered in "Cluain Tarbh" craft beer, peas and chorizo, sauce gribiche</i> <sup>(3, 10, 14)</sup>	€15.50
Crab Claws and Calamari 'Seafood Supreme' <i>sautéed in white wine chilli and lime, rustic charred sourdough, bouse salad</i> <sup>(3, 5, 6, 9, 11, 14)</sup>	€16.50
Grilled North Atlantic Salmon <i>duaphinoise potato, fennel, asparagus, orange and caviar hollandaise</i> <sup>(6, 10, 11, 12, 14)</sup>	€17.25

## THE BUTCHER'S TABLE

Gahan's 8oz Sirloin Irish Beef Burger <i>sesame coated floured bun, endive, heirloom tomato, smoked Knockanore cheese, balsamic cucumbers, crisp onion rings, French fries</i> <sup>(3, 10, 11, 12, 14)</sup>	€15.95
Home-Baked and Spiced, Buttermilk 'Manor Farm' Chicken <i>grilled flat breads, red cabbage slam, guacamole, sriracha mayonnaise, French fries</i> <sup>(3, 4, 6, 10, 11, 14)</sup>	€14.95
Mungo Murphy's Seaweed Infused Rump of Irish Lamb <i>black garlic and celeriac puree, romanesco, peas, split lamb jus</i> <sup>(8, 11, 14)</sup>	€18.25
Seared Corn Fed 'Manor Farm' Chicken Supreme <i>wild mushroom and pearl barley risotto, balsamic glaze white onions, pangrattato, chicken and madeira jus</i> <sup>(3, 11, 14)</sup>	€17.25

## Gardeners Vegetable Patch

Quinoa, Beet and Chickpea Burger <i>toasted pretzel bun, smashed avocado, sriracha mayonnaise, heirloom tomato, crispy sweet potato fries</i> <sup>(3, 8, 10, 12, 14)</sup>	€14.50
Linguini Verdi <i>asparagus, courgettes and peas, vegan parmesan, hazel nut and rocket pesto</i> <sup>(2, 3, 10, 11, 14)</sup>	€13.95

## PERFECT PARTNERS

Knights Classic French Fries <sup>(3)</sup>	€3.85
Crispy Sweet Potato Fries <sup>(3)</sup>	€4.25
Balsamic and Rosemary Sautéed New Potato <sup>(14)</sup>	€4.00
Seasonal Green Vegetables with Lemon, Chilli and Garlic <sup>(11)</sup>	€3.85
Gubbeen Smoke House Chorizo with Garden Peas	€4.50
Kitchen Salad, Balsamic and Grain Mustard Dressing <sup>(12, 14)</sup>	€3.50

*(Order Four 'Perfect Partners', and receive a complimentary  
Knights Home-Cut French Fries')*

## Our Commitment to Loving Irish and Loving Local

At Clontarf Castle Hotel our chefs strive to source only the finest ingredients from land and sea. Always trying to stay true to the value of locality and using Irish produce where possible.

'Wrights of Marino', & 'Kish Fish' local fish mongers

Gahan Craft Butcher, Raheny, meat from Irish farms.

Keeling and Total Produce, vegetable and fruits from north, Co. Dublin.

La Rousse Foods, supporting smaller Irish artisan producers.

Our chefs then use their skills to turn great Irish produce into a modern Irish dining experience.

## Something Sweet

Knights Tart Aux Pomme <i>apple and frangipane tart, crème anglaise, vanilla ice cream</i> <sup>(2, 3, 10, 11)</sup>	€6.95
Rich Chocolate and Fudge Pavé <i>pecan brittle, warm callebant chocolate sauce</i>	€6.50
Strawberry Pana Cotta <i>textures of strawberries, vanilla and lavender soup</i> <sup>(11, 13, 14)</sup>	€6.50
Miniature Irish Cheese Selection <i>three select craft cheeses</i> <sup>(11)</sup>	€6.75
Co. Wicklow, Artisan Dairy <i>Ice Cream Selection</i> <sup>(10, 11)</sup>	€6.25

### 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	

*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.*

