

# KNIGHTS BAR

## Light Fayre and Appetisers

Freshly Prepared Finest Artisan Soup <i>selection of home-baked bread</i> <sup>(3,8)</sup>	€7.95
Home-Baked Flat Breads and Dip Selection <i>roast vine tomato and charred pepper pesto</i> <sup>(3, 4, 12, 14)</sup>	€8.95
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>	€9.50
Succulent Chicken Wings <i>served with your choice of homemade sauce</i> <i>hot and spicy Louisiana sauce, celery sticks, Cashel 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>	Single €11.95 Double €19.95
Knight's Irish Charcuterie Board <i>(collection of Irish crafted cured, smoked and pressed meats), apple and honey glazed Irish ham, 'Connemara' air dried beef, beech smoked duck, 'Gubbeen Smoke House' salami, Boyne valley ban and blue cheese, Piccalilli &amp; relish</i> <sup>(3, 8, 11, 12, 14)</sup>	Single €12.50 Double €21.50
Wright's of Marino Artisan Smoked Salmon, <i>endive, squid ink emulsion, tobiko caviar, edible flowers, pickled shallot rings, rye crisps</i> <sup>(3, 5, 6, 10, 12, 14)</sup>	€12.95

## Salad Grand

Knights' 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> Anchovies +€2.00 -or- <i>choose Roasted Lemon and Thyme Marinated Chicken or Grilled Cajun Style Prawns</i> <sup>(3, 9)</sup>	€14.95 / €17.95
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> <i>choose Roasted Lemon and Thyme Marinated Chicken</i> - or - <i>Freshly Grilled Cajun Style</i> <sup>(3, 9)</sup>	€15.75 / €18.75
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> <i>choose Roasted Lemon and Thyme Marinated Chicken</i> - or - <i>Freshly Grilled Cajun Style Prawns</i> <sup>(3, 9)</sup>	€15.95 / €18.95

## BREAKING BREAD! & SHARING

Knights' Irish Charcuterie Board <i>(collection of Irish cured, smoked and pressed meats) 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>	€21.50
Succulent Chicken Wings <i>served with your choice of homemade sauce</i> <i>hot and spicy Louisiana sauce, celery sticks, Cashel 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>	€19.95
Our Executive Chef is delighted to enhance any of your salads for only €3.00	

## BUTCHER'S TABLE

Gahan Craft Butcher'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>	€18.95
Home-Baked and Spiced, Buttermilk 'Manor Farm' Chicken <i>grilled flat breads, red cabbage slaw, guacamole, sriracha mayonnaise, French fries</i> <sup>(3, 4, 6, 10, 11, 14)</sup>	€17.95
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>	€22.50
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>	€21.50
Gahan Craft Butcher's 10oz Dry-Aged Hereford Striploin Steak <i>slow roasted plum vine tomato, rocket, red onion and parmesan salad, tobacco onions</i> <sup>(3, 8, 11, 12, 14)</sup> <i>choose between old school peppercorn sauce, red wine jus or café de paris butter</i>	€26.95

## The Fisherman's Trawler

'Wrights of Marino' Fresh Market Fish of the Day <i>(please ask your server, always fresh) lightly battered in "Cluain Tarbh" craft beer, peas and chorizo, sauce gribiche, Knight's classic French fries</i> <sup>(3, 10, 14)</sup>	€18.75
Crab Claws and Calamari 'Seafood Supreme' <i>sautéed in white wine chilli and lime, rustic charred sourdough, house salad</i> <sup>(3, 5, 6, 9, 11, 14)</sup>	€19.50
Grilled North Atlantic Salmon <i>duaphinoise potato, fennel, asparagus, orange and caviar hollandaise</i> <sup>(6, 10, 11, 12, 14)</sup>	€21.50
Quinoa, Beet and Chickpea Burger <i>toasted pretzel bun, smashed avocado, sriracha mayonnaise, heirloom tomato, sweet potato fries</i> <sup>(3, 8, 10, 12, 14)</sup>	€17.50
Linguini Verdi <i>asparagus, courgettes and peas, vegan parmesan, hazel nut and rocket pesto</i> <sup>(2, 3, 10, 11, 14)</sup> <i>choose Roasted Lemon and Thyme Marinated Chicken</i> - or - <i>Freshly Grilled Cajun Style Prawns</i> <sup>(3, 9)</sup>	€16.95 / €19.95

## PERFECT PARTNERS

Knights Classic French Fries <sup>(3)</sup>	€4.50
Knights Classic Fries, Truffle Mayonnaise, Grana Padano <sup>(3, 11)</sup>	€5.50
Crispy Sweet Potato Fries <sup>(3)</sup>	€4.95
Balsamic and Rosemary Sautéed New Potato <sup>(14)</sup>	€4.95
Seasonal Green Vegetables with Lemon, Chilli and Garlic <sup>(11)</sup>	€4.25
Gubbeen Smoke House Chorizo with Garden Peas <sup>(3)</sup>	€5.50
Kitchen Salad, Balsamic and Grain Mustard Dressing <sup>(12, 14)</sup>	€4.00

(Order Four 'Perfect Partners', and receive a complimentary  
'Knights Classic 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>	€7.75
Rich Chocolate and Fudge Pavé <i>pecan brittle, warm callebaut chocolate sauce</i> <sup>(10, 11)</sup>	€7.50
Strawberry Panna Cotta <i>textures of strawberries, vanilla and lavender soup</i> <sup>(11, 13, 14)</sup>	€7.50
Miniature Irish Cheese Selection <i>three select craft cheeses</i> <sup>(11)</sup>	€7.50
Co. Wicklow, Artisan Dairy Ice Cream Selection <sup>(10, 11)</sup>	€6.95

### 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.