

A decorative border in a light blue-grey color frames the page. It features stylized floral motifs, including five-petaled flowers and clusters of grapes, at each of the four corners. The border is composed of thin, elegant lines.

# KNIGHTS BAR

Dinner Menu



# Sharing Platters

## Oak Smoked Salmon & Shrimp

€23.95

*Wrights of Marino Oak smoked salmon, spiced Marie Rose Shrimp, charred & pickled cucumber, dills, Guinness & treacle bread*

Contains Allergens: 1a, 2, 3, 4, 7, 10, 12

## Flat Breads & Dips

€18.95

*Selection of grilled breads, smoked hummus, babaganouch, olive oil & balsamic dip*

Contains Allergens: 1a, 1b, 1c, 1d, 3, 6, 7, 8a, 8b, 8c, 11, 12

**Vegan alternative available**

## Castle Chicken Wings

€19.95

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

Contains Allergens: 3, 7, 9, 10, 12, trace 1a, trace 4

*or*

*Sweet & Sour glazed, toasted sesame seeds*

Contains Allergens: 4, 6, 11, 12 trace 1a,

**Vegan alternative available**

# Starters

Freshly Prepared Finest Artisan Soup €8.50

*Selection of home baked breads*

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

**Vegan alternative available**

Castle Seafood Chowder €9.95

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

Contains Allergens: 1a, 1d, 4, 7, 9, 12

Castle Chicken Wings €12.95

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

Contains Allergens: 3, 7, 9, 10, 12, trace 1a, trace 4

*or*

*Sweet & Sour glazed, toasted sesame seeds*

Contains Allergens: 4, 6, 11, 12 trace 1a

**Vegan alternative available**

Oak Smoked Salmon & Shrimp €13.95

*Wrights of Marino oak smoked salmon, spiced Marie Rose shrimp,  
charred & pickled cucumber, dills, Guinness & treacle bread*

Contains Allergens: 1a, 2, 3, 4, 7, 10, 12

Pressed Duck €13.95

*Duck fritter, beetroot, endive, prune gel*

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

Ardsallagh Goat's Cheese, Chestnuts & Forest Mushrooms on Toast €12.95

*Toasted sourdough bread, chestnuts, collection of creamed  
forest mushrooms, bruleed Ardsallagh goats cheese*

Contains Allergens: 1a, 1b, 7, 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

## Quinoa & Edamame Salad

€14.95

*Trio of quinoa, chicory, pomegranate, pickled grapes, carrot, almond za'atar*

Contains Allergens: 8a, 9, 10, 12

## Panzella & Fior Di Latte Mozzarella Salad

€14.95

*Heirloom tomatoes, cucumber, black olives, red onion & sourdough, shallot red wine vinaigrette*

Contains Allergens: 1a, 1b, 1c, 1d, 7, 12

### Enhance your salad with the addition of:

Smoked Paprika & Garlic Chicken

€4.95

Prawns

€5.95

Contains allergen 2

Grilled Goats Cheese

€4.95

Contains allergen 7

# Main Courses

## MEATS

Gahan's 8oz Gourmet Beef Burger €21.95  
*Black sesame bun, smoked Knockanore cheese, lollo rosso, dill pickles, crispy onions, castle burger relish, French fries*  
Contains Allergens: 1a, 4, 7, 10, 11, 12

Buttermilk Tandoori Chicken Flat Bread €20.95  
*Buttermilk & Tandoori spiced chicken thighs, char grilled flat breads, Indian slaw, mango & cucumber tarka*  
Contains Allergens: 1a, 7, 9, 10, 12, trace 4

Chargrilled 10oz Hereford Striploin Steak €32.95  
*Tomato, pepper & mushroom ragout, Rocket Parmesan & aged balsamic salad, steak chips, old school peppercorn sauce or red wine jus*  
Contains Allergens: 7, 9, 10, 12, trace 1a

Duck Magret €28.95  
*Seared duck magret, roast butternut squash, wild mushrooms, pak choi, plum & balsamic reduction*  
Contains Allergens: 4, 7, 9, 11, 12



# Main Courses

## FISH

Fresh Market Fish Of The Day €22.95

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

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

Pan Fried Atlantic Salmon €23.95

*North Atlantic salmon, pomme puree, new season greens, sauce vierge*

Contains Allergens: 4, 7, 12

Cod & Prawn Massaman Curry €21.95

*Poached cod, prawns, sweet potato, oyster mushroom & spinach, fragrant Thai massaman reduction, jasmine rice*

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



# Main Courses

## VEGETARIAN

### Thai Massaman Curry

€17.95

*Sweet potato, oyster mushroom & spinach, fragrant Thai massaman reduction, jasmine rice*

Contains Allergens: 6, 9, 11, 12

### Charred Vegan Burger

€20.95

*Charred beyond meat burger, lollo rossa, beefsteak tomato, vegan halloumi, Harissa Ketchup, French Fries*

Contains Allergens: 1a, 9, 10, 12, trace 5





# Sides

French Fries Contains Allergens: trace 1a	€5.00
Truffle Mayonnaise & Parmesan Cheese Dressed Fries Contains Allergens: trace 1a, 3, 7, 10, 12	€6.50
Smoked Knockanore Mash Contains allergens: 7	€6.00
Rocket, Parmesan, Sundried Tomato, Black Olives & Aged Balsamic Salad Contains Allergens: 7, 10, 12	€5.50
Sauteed Greens Contains Allergens: 7, 12	€6.00



# Desserts

Salted Caramel Cheesecake

€7.95

*Toffee popcorn, toffee sauce*

Contains Allergens: 1a, 7

French Tart Aux Pomme

€8.50

*Apple & frangipane tart, crème anglaise, bourbon vanilla ice cream*

Contains Allergens: 1a, 3, 7, 8a

Warm Chocolate Fondant

€8.50

*Warm chocolate fondant, kirsch chery gel, pistachio ice cream*

Contains Allergens: 7, 8d, 12

Miniature Irish Cheese Selection

€10.95

*Cheese biscuits & grape chutney*

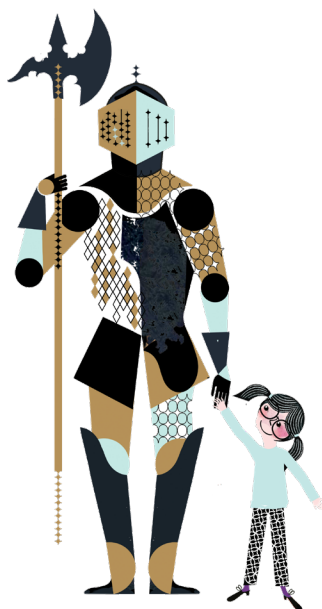
Contains Allergens: 1a, 1b, 1c, 1d, 3, 7, 8a, 8b, 8c, 8d, 8e, 10, 11, 12

Co. Wicklow Artisan Dairy Ice Cream

€7.50

Contains Allergens: 3, 7





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.

