

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

Lunch Menu

Sharing Platters

Oak Smoked Salmon & Shrimp

€23.95

*Wrights of Marino oak smoked salmon, spiced marie rose shrimp, charred
& pickled cucumber, dils, 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

€7.50

Selection of home baked breads

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

Vegan alternative available

Castle Seafood Chowder

€8.95

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, dillsk, Guinness & treacle bread

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

Salads

Knight's Caesar Salad

€13.95

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

€13.95

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

Sandwiches

Grilled Vegetable, Hazelnut & Rocket Pesto, Vegan Mozzarella

€11.95

Grilled courgette, aubergine, roasted red pepper, beef tomato, rocket & hazelnut pesto

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

Castle Glazed Ham & Dubliner Cheddar Cheese Croque Monsieur

€12.95

Honey & grain mustard glazed ham, sliced Dubliner cheese, gratinated béchamel, sour dough

Contains Allergens: 1a, 7, 10, 12

BLT

€11.95

Smoked streaky bacon, beefsteak tomato, gem lettuce, mayonnaise, baguette

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



Main Courses

MEATS

Gahan's 8oz Gourmet Beef Burger

€18.95

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

€17.95

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



Main Courses

FISH

Fresh Market Fish Of The Day

€19.95

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

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

Vegan alternative available



Main Courses

VEGETARIAN

Thai Massaman Curry

€15.95

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

€4.00

Truffle Mayonnaise & Parmesan Cheese Dressed Fries

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

€5.50

Smoked Knockanore Mash

Contains Allergens: 7

€5.00

Rocket, Parmesan, Sundried Tomato, Black Olives & Aged Balsamic Salad

Contains Allergens: 7, 10, 12

€4.50

Sauteed Greens

Contains Allergens: 7, 12

€5.00



Desserts

Salted Caramel Cheesecake

€7.50

Toffee popcorn, toffee sauce

Contains Allergens: 1a, 7

French Tart Aux Pomme

€7.50

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

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

Warm Chocolate Fondant

€7.50

Warm chocolate fondant, kirsch chery gel, pistachio ice cream

Contains Allergens: 7, 8d, 12

Miniature Irish Cheese Selection

€9.95

Cheese biscuits & grape chutney

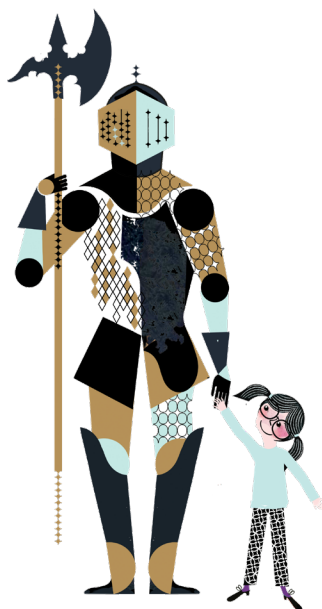
Contains Allergens: 1a, 1b, 1c, 1d, 3, 7, 8a, 8b, 8c, 8d, 8e, 10, 11, 12

Co. Wicklow Artisan Dairy Ice Cream

€6.50

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.

