



BAR+RESTAURANT

# Dinner Inclusive Menu

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22 Restaurant Menu served from 12.00pm to 9.45pm daily

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## Starters

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### Soup of The Day

Served with Soda Bread

Allergens 6 (Wheat),7,9,12

### Chicken Wings

Served with Homemade Hot Sauce and Blue Cheese Dip

Allergens 6 (Wheat),7,9,11,12

Gluten free option available on request

### Caesar Salad

Baby Gem Lettuce, Shaved Parmesan, Bacon Lardons,  
Herb Croutons.

Add Chicken or Prawn €4

Allergens 3,6 (Wheat),7,8,9,11,12

### Chicken Liver Pate Terrine

Toasted Brioche Navette, Apple Chutney

Allergens 5 (Pistachio),6 (Wheat),7,9,11

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## Mains

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### Beer Battered Fish and Chip

Minted Pea Puree, Homemade Tartare Sauce, French Fries

Allergens 3,6 (Wheat),7,8,9,11

### Southern Fried Chicken Burger

Hot Sauce, Garlic Mayo, Red Onion, Crisp Lettuce Leaves, Fries

Allergens 6 (Wheat),7,8,9,11,13

### Spaghetti & Meatballs

Homemade Italian Meatballs, Tomato and Basil Sauce,  
Parmesan

Allergens 6 (Wheat),7,9,11,13

### 8oz Sirloin Supplement Charge €14

House Salad, Chunky Fries, Trio of Peppercorn Sauce,  
Sauteed Onion and Mushroom

Allergens 6 (Wheat),7,8,9,13

Please ask your server for our Vegan/Vegetarian menu if required

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## Side Orders

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€5

Rocket & Parmesan Salad 7,9	Creamed Mash 7
Onion Rings 6,7,9,11	Garlic Bread 6,7,9
Chunky Fries 6,8	Roast Vegetables 7,9
Parmesan Truffle Fries 6,7,9	

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## Desserts

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**Salted Caramel Brownie**  
Raspberry Compote, Vanilla Bean Ice Cream  
Allergens 6 (Wheat),7,8,9,11

**Summer Fruit Meringue Nest**  
White Chocolate Crumb, Dehydrated Lime  
Allergens 7,8,9,11

**Apple Crumble**  
Chantilly Cream, Fresh Fruit  
Allergens 6 (Wheat),7,8,9,11

**Freshly Brewed Tea or Coffee**

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## Hot Alcohol Menu

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<b>Irish Coffee</b>	€8
Allergens 6 (Barley), 7	

<b>Baileys Coffee</b>	€8
Allergens 6 (Barley), 7	

<b>Italian Coffee</b>	€8
Allergens 6 (Barley), 7	

<b>Spanish Coffee</b>	€8
Allergens 6 (Barley), 7	

<b>French Coffee</b>	€8
Allergens 6 (Barley), 7	

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#### KEY TO ALLERGENS

1. Shellfish 2. Molluscs 3. Fish 4. Peanuts 5. Nuts  
6. Gluten 7. Milk 8. Soya 9. Sulphur Dioxide 10. Sesame Seeds 11. Eggs  
12. Celery 13. Mustard 14. Lupin

#### OUR SUPPLIERS

All of our seafood is supplied by Kish Fish. Our meats are supplied by Scarlett Heifer, Gahans Meats and Newbridge Meats. Our fruit and vegetables are supplied by Keelings, Condrens and Readychef. Dairy produce is supplied by Keelings, Musgrave and La Rousse.

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**CASTLEKNOCK**  
HOTEL

