
Sandwiches

Served from 12 - 6pm

Create Your Own Sandwich

Select a Bread Type and 2 fillings 10.50

All additional fillings 2.50

Add a Small Soup to your Sandwich 5.75

Breads

Tortilla, Brown, Ciabatta, White

Allergens 6 (Wheat),7

Gluten Free Sliced Bread

Allergens 8,9

Fillings

Lettuce Tomato Red Onion Chicken

Bacon (9) Ham (9) Egg Mayonnaise (7,11,13)

Cheddar Cheese (7) Tuna Mayonnaise (3,7,11) Cashel Blue (7)

Gourmet Sandwich Meals

Honey & Mustard Glazed Ham & Aged Cheddar Sourdough Toastie Meal 19.00

Buili Blast Onion Salsa & Roast Onion Aioli, Dressed Salad Leaves & a Side of French Fries

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

BBQ Pulled Pork Sandwich Meal 20.00

Corn Puree, Coleslaw & Rocket on a Pretzel Bun with Dressed Salad Leaves & a Side of French Fries

Allergens 6(Wheat),7,9

Starters

Soup

10.00

With Soda Bread and Butter - Please ask your server for today's option

Allergens 6 (Wheat),7,9,12

Chicken Wings

15.95

In Hot Sauce Glaze or Korean BBQ Glaze, Sesame Seeds, Celery & Blue Cheese Dip

Allergens 6 (Wheat),7,9,10,11,12,13

Caesar Salad

13.50

Baby Gem Leaves, Shredded Padano Cheese, Smoked Bacon Strips, Herb

Croutons & Caesar Dressing

Allergens 3,6 (Wheat),7,8,9,11,12,13

Add Chicken or Prawns - 4.75

Allergens 1,2

Classic Bruschetta

14.50

Pulled Burrata Cheese, Olive Tapenade on Sourdough, Balsamic Vinegar, Tomatoes & Garlic oil

Allergens 6 Wheat,7,9

Parma Ham, Buffalo Mozzarella and Pistachio Salad

16.00

Baby Spinach & Walnut Dressing

Allergens 5,7,9,13

Mexican Pulled Chicken Taco

18.00

Corn Tortillas, Pulled Chicken in its Cooking Sauce, Mango Salsa, Sriracha Spiced Mayonnaise

(Vegan/ Vegetarian Version Available Using Falafel in place of the Chicken)

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

Prawn Cocktail Salad

18.00

Mixed Leaves, Cherry Tomatoes, Pickles, Avocado Puree, Spiked Marie-Rose Sauce, Lemon Wedge

Allergens 1&2,9,11,13

Mains

Please ask your server for details of our Daily Special
(available Monday - Friday)

Tikka Spiced Chicken Fillet Pieces **26.00**

Indian Tikka Masala Sauce, Spiced Grilled Chicken, Basmati Rice, Crispy Onion
Chilli Chutney Popadum, & Coriander
6 (Wheat),7,8,9,12 (GF without the crispy onions)

Creamy Prawn and Chorizo Gnocchi **27.00**

Tiger Prawns, Wilted Baby Spinach Leaves, Tomato & Roasted Pepper Sauce, Garlic Oil Sourdough
Allergens 1&2,3,6 (Wheat),7,9,12

Beer Battered Haddock & Fries **27.00**

Chunky Tartare Sauce, Lemon, Crushed Peas in Butter
Allergens 3,6 (Wheat),7,8,9,11,13

The Castleknock Hotel House Smash Beef Burger **24.00**

2x 4oz Beef Patty's, Smokey Onion Salsa, Beef Tomato, Baby Gem Lettuce, Our Own Burger sauce,
House Fries, Dubliner White Cheddar & Steak Bacon in a Soft White Bap
Allergens 6 (Wheat),7,9,11,13

Plant Based Burger **24.00**

Vegan Garlic Aioli, Leaves, Tomato, Onion, Vegan Bun & Warmed
Cheese Slices, House Fries (Vegan Cheese & Burger Bun Available on Request)
Allergens 6 (Wheat),7,9,12

8oz Aged Striploin Steak **36.00**

Roasted Portobello Mushroom with Garlic Butter, Confit Tomato, Watercress & Peppercorn Cream, Fries
Allergens 6 (Wheat- Traces),7,9,12

Twice Cooked Silverhill Duck Wings in Hoisin Glaze **28.00**

Saute Rice Noodles in Teriyaki Sauce with Asian Vegetables
Allergens 6,8,9,10,12

Please ask your Server for Vegetarian and Vegan Menu if required

Side Orders

7.50

Rocket & Parmesan Salad 7,9

Creamed Mash 7,9

Roast Vegetables 7,12

Garlic Ciabatta 6 (Wheat),7,9

Feta & Beetroot Salad 7,9,13

Onion Rings 6 (Wheat),7,9,11

Fries 6 (Wheat),8

All extra Sauces & Dips

Pepper Sauce, Gravy, Garlic Dip, Blue Cheese Dip, Garlic Butter

1.10

Truffle Parmesan Fries 6 (Wheat),7,9,11,13

8.00

Platters

Platters suitable for 2 persons sharing

Seafood Platter

30.00

Crab Claws, Smoked Salmon, Beetroot & Vodka Cured Salmon, Mussels in

Mignonette, Tartare Sauce, Lemon & Cucumber, Horseradish

Cocktail Dipping Sauce

Allergen: 1,2,3,6 (Wheat), 7,9,10,11,12,13

Pizza

Serving from 5pm-10pm Monday to Friday and 12pm -10pm Saturday and Sunday

Margherita **19.00**

House Pizza Sauce, Oregano & Mozzarella cheese

Allergens 6 (Wheat),7,9

Pepperoni Intense **21.00**

Our Margherita Pizza with the Addition of a Double Serving of

Sliced Pepperoni

Allergens 6 (Wheat),7,9

Quattro Formaggi **21.00**

Padano Cheese, Mozzarella, Manchego & Blue Cheese with Fresh

Green Pepper

Allergens 6 (Wheat),7,9

BBQ **22.00**

BBQ Sauce Base, Chicken, Onion, Peppers & Bacon Pieces

Allergens 6 (Wheat),7,9

The Hawaiian **22.00**

Pineapple & Ham

Allergens 6 (Wheat),7,9

Meat Feast **23.00**

Ham, Pepperoni, Chicken, Spicy Sausage, Cajun Chicken

Allergens 6 (Wheat) 7,9

Vegetable Supreme **21.50**

Olives, Green Pepper, Onions, Rocket, Mushrooms, Sweetcorn, Oregano

Allergens 6 (Wheat),7,9

Garlic Bread **10.00**

6 (Wheat) 7,9

Garlic Bread with Mozzarella Cheese **11.00**

6 (Wheat),7,9

Extra Toppings **2.25**

Olives, Mushrooms, Pepperoni, Ham, Chicken, Chorizo, Goats Cheese

Allergens 7,9

Please ask your Server for Vegetarian and Vegan Menu if required

Dessert

Warm-Molten Centre Chocolate Pudding Chocolate Crumbs & White Chocolate Shavings, Vanilla Ice Cream Allergens 6,7,8,9,11	11.50
Today's Cheesecake Choice Vanilla Cream, Fruit & Embellishments Allergens 6 (Wheat),7,8,9,11	11.00
Warm Apple & Berry Crumble Salted Caramel Ice Cream, Almond- Oat Crumb Allergens 5 (almond), 6 (Oat),7,8,9,11	11.00
Chocolate & Orange Pudding Berry Compote, Raspberry Purée Allergens 6 (Wheat)	11.00
Irish Cheeseboard Plum Chutney, Miller Damsel Cheese Biscuits Allergens 6 (Wheat),7,9,11,13	15.00

Dessert Cocktails

Cream of Castleknock Absolut Vanilla, Crème de Menthe, Baileys, Fresh Cream Allergens 7	12.50
Classic Mudslide Absolut, Kahlua, Baileys, Espresso Allergens 7	12.50
Brandy Alexander Hennessy, Crème De Cacao, Chocolate Liqueur, Fresh Cream Allergens 7	12.50

Hot Beverages

Americano	4.60	Espresso	4.20
Decaffeinated Coffee	4.80	Hot Chocolate	5.00
Cappuccino	4.90	Allergen 7	
Latte	4.90	Tea	3.80
Flat White	4.90	Herbal Tea	4.35
Allergen 7			

Dairy free milk alternatives available - 0.60

Hot Alcohol

Irish Coffee	9.00	Spanish Coffee	9.00
Allergens 6 (Barley), 7		Allergens 6 (Barley), 7	
Baileys Coffee	9.00	French Coffee	9.00
Allergens 6 (Barley), 7		Allergens 6 (Barley), 7	
Italian Coffee	9.00		
Allergens 6 (Barley), 7			

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

Nick's Fish	Scarlett Heifer	La Rousse
Kish Fish	Robinsons	Keelings
Dunnes Farmhouse	Musgraves	Condrens
	Sysco	

All of our Beef is of Irish origin



 Product	 Location	 Farm / Contact
Baby Rainbow Carrots Cauliflower Parsnips Strawberries	Oldtown Co. Dublin Skerries Co. Dublin Lusk Co. Dublin St Margarets Co. Dublin	Iona farm - John Donnelly Noel Hartford John Thorne Keelings farms
Baby Salads Beef Black Angus Boyne Valley Blue cheese	Dunsany Co. Meath Moynalty Co. Meath Rathkenny Co Meath	McCormacks Farms Ruairi Lynch Michael & Jenny Finegan
Mushrooms Beef Black Angus	Walderstown Co. Westmeath Rathnew Co. Westmeath	O'Reillys Andrew Clancy
Speciality Potatoes	Ballymakenny Co. Louth	David & Maria Flynn
Trout	Thomastown Co. Kilkenny	Margaret Kirwan
Mixed Irish Leaves Wicklow Ban cheese	Kilacoran Co. Wicklow Curranstown Co. Wicklow	Mark & heather Winterbotham John and Bernie Hempenstall
Mussels	Bantry Bay Co. Cork	Colin Whooley

DIRECT FROM FARM TO FORK ACROSS THE EAST OF IRELAND

