



KNIGHTS BAR

Dinner Menu



Sharing Platters

Castle Charcuterie & Anti Pasti

€23.95

Selection of dry cured meat, pressed confit duck terrine, charred artichoke, sun blushed tomatoes, kalamata olives, pickle mushrooms, cornichon, confit garlic focaccia

Contains allergens: 1a, 1c, 6, 7, 9, 10, 12, trace 8

Flat Breads & Dips

€18.95

Selection of grilled breads, smoked tomato salsa, saffron, cumin and pomegranate hummus, fennel and garlic dip.

Contains allergens: 1a, 1b, 1c, 1d, 3, 8a, 8b, 8c, 10, 11, 12

Vegan alternative available

Castle Chicken Wings

€19.95

Spicy sriracha hot sauce, Cashel blue cheese dip, celery

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

or

Bourbon barbecue wings, crisp fried onions

Contains allergens: 1a, 4, 9, 10, 12

Vegan Alternative

Bourbon "plant it" plant based southern fried bites, crisp fried onions

Contains allergen: 1a, 1c, 4, 6, 9, 12

Starters

Freshly Prepared Finest Artisan Soup

€8.50

Selection of home baked breads

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

Castle Seafood Chowder

€9.95

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

Contains allergens: 1a, 1b, 1c, 1d, 2, 4, 7, 9, 12

Castle Chicken Wings

€13.95

Spicy sriracha hot sauce, Cashel blue cheese dip, celery

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

or

Bourbon barbecue wings, crisp fried onions

Contains allergens: 1a, 4, 9, 10, 12

Vegan alternative

Bourbon "plant it" plant based southern fried bites, crisp fried onions

Contains allergens: 1a, 1c, 4, 6, 9, 12

Oak Smoked Salmon & Shrimp

€14.95

*Wrights of Marino oak smoked salmon, spiced marie rose shrimp,
charred & pickled cucumber, dill, Guinness & treacle bread*

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

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

€13.95

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

Contains allergens: 1a, 1b, 7, 10, 12

Salads

Knight's Caesar Salad €15.95

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

Black Quinoa & Edamame Salad €15.95

Black quinoa, heirloom tomatoes, spiced butternut squash, avocado, summer leaves, cashew nut & fennel seed dressing

Contains allergens: 6, 8g, 9, 10, 12

Toonsbridge Fior di latte Caprese €16.50

Seasoned beef tomatoes, Fior di latte mozzarella, thai basil, white balsamic reduction

Contains allergens: 7, 12

Enhance your salad with the addition of:

Smoked Paprika & Garlic Chicken €4.95

Sauteed Prawns €6.95

Contains allergen: 2, 7, 12

Grilled Goats Cheese €4.95

Contains allergen: 7



Main Courses

MEATS

- Gahan's 8oz Gourmet Beef Burger €22.95
Potato brioche bun, Toonsbridge smoked scamorza cheese, rocket, tomato, red onion jam, French fries
Contains allergens: 1a, 1b, 4, 7, 10, 11, 12
- Tandoori Spiced Buttermilk Chicken €21.95
Charred flat bread, kashmiri chilli slaw, pickled onions, mint & roasted mango mayonnaise
Contains allergens: 1a, 3, 6, 7, 9, 10, 12, trace 4
- Charred 10oz Hereford Striploin Steak €35.95
Grilled onion, portobello mushroom, roast tomato, pomme pont neuf, old school peppercorn sauce or red wine jus
Contains allergens: 7, 9, 10, 12, trace 1a
- Seared Chicken Supreme €25.95
Inch house black pudding, roasted carrots, fondant potato, wild mushroom ragout
Contains allergens: 1a, 6, 7, 9, 10, 12
- Rigatoni with Chicken €24.95
Roasted red pepper, cherry tomato & basil cream, sauteed Mediterranean vegetables, pecorino cheese, pangritata
Contains allergens: 1a, 1b, 1c, 7, 9, 10, 12, trace 6

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
- Seared Fillet of North Atlantic Salmon €25.95
Summer greens & samphire, heritage potato, lemon butter sauce
Contains allergens: 4, 7, 9, 10, 12
- Rigatoni with Prawns €25.95
Roasted red pepper, cherry tomato & basil cream, sauteed Mediterranean vegetables, pecorino cheese, pangritata
Contains allergens: 1a, 1b, 1c, 2, 7, 9, 10, 12, trace 6



Main Courses

VEGAN

Rigatoni pasta

€22.95

*Roasted red pepper, cherry tomato & basil vegan cream,
sauteed Mediterranean vegetables, vegan parmesan, pangritata*

Contains allergens: 1a, 1b, 1c, 9, 10, 12, trace 6

Charred Vegan Burger

€21.95

*Charred "beyond meat" burger, rocket, beefsteak tomato,
vegan halloumi, barissa ketchup, French fries*

Contains allergens: 1a, 6, 9, 10, 11, 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 <i>White chocolate ganache, bourbon crumb.</i> Contains allergens: 1a, 7	€7.95
Granny Smith Apple Tart <i>Apple & frangipane tart, crème anglaise, vanilla ice cream</i> Contains allergens: 1a, 3, 7, 8a	€8.50
Eton Mess <i>Fresh strawberries, Chantilly cream, meringue, crepe, lavender & strawberry syrup</i> Contains allergens: 1a, 3, 7, trace 6	€8.50
Miniature Irish Cheese Selection <i>Cheese biscuits & grape chutney</i> Contains allergens: 1a, 1b, 1c, 1d, 3, 7, 8a, 8b, 8c, 8d, 8e, 10, 11, 12	€10.95
Co. Wicklow Artisan Dairy Ice Cream Contains allergens: 3, 7, trace 1a	€7.50





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.

