



CASTLE  
CAFÉ

RESTAURANT, BAR  
& KITCHEN GARDEN

# Dinner menu

## Cocktails

- STRAWBERRY AND ELDERFLOWER COLLINS**  
Dingle gin, fresh lemon juice, elderflower syrup,  
strawberries and soda.....€9.00
- LYCHEE COSMO** – Vodka, lychee liqueur, lime,  
cranberry juice.....€9.00
- ESPRESSO MARTINI** – Vodka, Kahlua, espresso .....€9.00
- BRAMBLE G&T** – Dingle gin, elderflower, crushed  
blackberries, tonic and lime.....€8.50
- LYNCHBURG LEMONADE** – Jack Daniels, Cointreau,  
lime juice, sugar and lemonade .....€9.00
- APEROL SPRITZ** – Aperol, prosecco and soda.....€8.50

## Mocktails

- WATERMELON COOLER** – Fresh watermelon,  
orange blossom & lemon juice.....€5.00
- RASPBERRY FIZZ** – Muddled raspberries,  
apple & lime juice .....€5.00

*Large selection of Irish Gins and Whiskeys. Please ask your server.*

## Soft Drinks

- Today's Juice .....€3.50
- Pressed Apple juice .....€3.00
- Sparkling Apple juice .....€3.00
- Still or Sparkling Fíor Uisce mineral water  
200ml/750ml ..... €2.50/€4.50
- Fentimans Curiosity Cola .....€3.00
- Fentimans Ginger Drink .....€3.00
- Homemade pink lemonade .....€2.50
- Carrot and Apple Juice .....€2.50

CASTLE CAFÉ  
RESTAURANT, BAR & KITCHEN GARDEN

BLACKROCK CASTLE, CORK

T 021 435 7911 E INFO@CASTLECAFE.IE W CASTLECAFE.IE

@CASTLE\_CAFE1

MARKET LANE  
RESTAURANT & BAR

ELBOW LANE  
BREW & SMOKE HOUSE

ORSO  
kitchen & bar

## ELBOW LANE BEERS

We're really proud of the beers we brew in Elbow Lane, our tiny brewery on Oliver Plunkett Street.

We've formulated them specially to work with food and we're proud to say that they contain only natural ingredients. We named them after the old lanes and alleyways that made up medieval Cork.



ELBOW LAGER	glass €2.80	pint €5.50
WISDOM ALE	glass €2.80	pint €5.50
ARROW WEISSE		bottle €5.50
JAWBONE PALE ALE		bottle €5.50

## BEERS AND CIDERS

Budweiser / Coors / Sol / Bulmers	€5.00
Non-alcoholic Paulaner	€5.00
Johnny Fall Down Irish cider	€7.50
Stonewell Irish Cider	€7.00

## Wines

WHITE WINE	Bottle	Pichet	Glass
El Coto White Rioja (SP)	€29.50	€9.80	€7.50
Les Oliviers Sauvignon Blanc (FR)	€24.90	€8.50	€6.70
El Parral Chardonnay (ARG)	€28.50	€9.50	€7.10
Vendemia Pinot Grigio (IT)	€24.00	€8.00	€6.00
Smeralda Vermentino (SN)	€25.50	€8.50	€6.30
Kapuka Sauv Blanc (NZ)	€29.90	€9.90	€7.90
Barbuntin Albariño (SP)	€36.00	€12.00	€9.00

ROSÉ	Bottle	Pichet	Glass
Honoré de Berticot (FR)	€28.00	€9.30	€7.00

RED WINE	Bottle	Pichet	Glass
Autentico Tempranillo/Syrah organic (SP)	€26.50	€8.80	€6.60
Casa Silva Carmenere (CL)	€26.90	€8.90	€6.80
Finca Flichman Cabernet Sauvignon (ARG)	€31.50	€10.50	€7.90
16 Stops Shiraz (AUS)	€29.90	€9.90	€7.80
Gran Domino Rioja Crianza (SP)	€33.50	€11.00	€8.40
Cento Cavalli Nero d'Avola (IT)	€28.90	€9.60	€7.20
El Colectivo Malbec (ARG)	€28.50	€9.50	€7.20

SPARKLING	Bottle	Glass
Prosecco Spumante (IT)	€38.00	€9.00
Elderflower Pip	n/a	€9.00
Bellini	n/a	€9.30
Aperol Spritz	n/a	€8.50

## Desserts

Rhubarb and ginger cake with pecan butter crumble and warm custard	€7.20
Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream	€6.80
Strawberry glory with crushed meringue, crème anglaise & vanilla ice cream	€7.20
Key Lime Pie, blackberry meringue shards, Chantilly cream	€6.80
Brookie and chocolate ice cream sundae with salted caramel popcorn	€7.20
Marmalade and vanilla bread and butter pudding with custard and whipped cream	€6.80
Mango and passionfruit sorbet with fresh fruits	€6.80
Mini chocolate cup	€3.00
Liqueur coffee / liqueur hot chocolate	€7.00

## Coffee and Teas

	LARGE	REGULAR
Coffee, Espresso	€3.10	€2.80
Cappuccino	€3.40	€3.00
Latte	€3.00	€3.00
Flat white	€3.00	€3.00
Cortado	€2.90	€2.90
Mocha	€3.30	€3.30
Hot chocolate	€3.10	€3.10
Affogato	€4.70	€4.70
Barrys tea	€2.50	€2.50
Herbal teas	€2.50	€2.50

In partnership with our supplier, Greenbean we have formulated an exclusive roast that can only be found in our four restaurants. We believe that this soft roasted blend of 5 Arabica beans is an excellent product. We hope that you enjoy.



**BLACKROCK CASTLE** is the oldest surviving structure still in use in the city of Cork: a 16th century fort turned robotic observatory and visitor centre with panoramic views of Cork Harbour. RECEIVE **10% OFF** ADMISSION WITH THIS MENU.

Coeliac & Dairy free menu available. Olives may contain stones. Game may contain shot. Please inform your server of any allergies/dietary requirements. Allergens menu available. All our food is homemade & sourced locally where possible. All our beef, pork, chicken and ham are Irish. Our sausages are from Caherbeg Pork and are made exclusively for us. Our bacon and pudding come from Roscarberry Recipes.

## Small Plates / Starters

Marinated olives (v)	€4.10
Homemade bread with dips (v)	Small €5.10 Large €8.20
Soup of the day with homemade farmhouse bread (v)	€6.50
Chicken liver parfait, plum and anise chutney, sourdough toast	€9.30
Cheesy smoked haddock pots, Coolea, béchamel and warm crusty bread	€8.90
Glazed confit duck leg, pickled pears, cabbage slaw, cucumber, and toasted pumpkin & sunflower seeds	€9.30
Ardsallagh goats cheese and aubergine tart, red pepper escabeche (v)	€8.90

## Main Courses

Pan roast Hake, red pepper and chorizo paella, summer greens and salsa verde	€19.50
Seafood Salad - Crab croquetas and claw, calamari & smoked salmon, little gems, radish, cherry tomatoes, toasted sesame seeds and wasabi dressing	€19.90
Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy OR with Roast sweet potatoes, cauliflower tabbouleh, fresh herbs, spring onions, cucumber and spiced butternut	€17.20
Asparagus and pea risotto, vegan parmesan, sweet potato tangle, toasted cashew nuts (ve)	€17.00
Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress (v)	€17.20
Salad of seared fillet beef, lemon and oregano flattened potatoes, salted almond granola, seasonal leaves, harissa vinaigrette	€17.20
Sesame and ginger chicken salad, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing	€14.10
- <i>vegan option with marinated tofu in panko and sesame crumb (ve)</i>	€14.10
Slow cooked lamb, chickpea and apricot tagine, spiced cous cous, grilled courgettes, tzatziki and pomegranate	€19.90
Pan roast monkfish, basil and green olive crushed potatoes, braised fennel, sprouting broccoli, orange & saffron oil	€25.00

Steak - sirloin or fillet, served with mushrooms, onions and spinach, home cut chips, and choice of: Béarnaise or Garlic butter or Pepper sauce.  
 Sirloin (10oz) €25.00 Fillet (8oz) €28.60  
*Supplied by The Allshire Family. All of our beef is local, grass fed and 28-day aged Hereford and Charolais*

## Side Orders

Home cut chips	€4.10	Steamed greens	€4.20
- with celery salt and smoked garlic aioli	€4.60	Spiced cous cous, tzatziki and pomegranate	€4.20
Side salad	€4.70	Cauliflower tabbouleh, fresh herbs, spring onions, cucumber and spiced butternut (v)	€4.20
Creamy mash	€3.90		
Buttered vegetables	€4.10		
Roast sweet potato wedges	€4.40		
- with blue cheese dip	€4.90		