



## CASTLE DARGAN

### Table D'Hôte Menu

2 Course Dinner €26.95

3 Course Dinner €29.95



### Starters

**Chef's Homemade Soup of the Day** (1 (Wheat), 7, 9, 12) (GF)

Served with a Crispy Bread Roll or Homemade Brown Bread

**Classic Caesar Salad** (1 (Wheat), 3, 7) (GF)

Cos Lettuce, Bacon Lardons, Parmesan Cheese with Garlic and Herb Croutons and  
Homemade Caesar dressing (add Grilled Chicken €3.50)

**Crispy Chicken Wings** (10)

Served with Hot or BBQ Sauce

### Main Courses

**10oz Grilled Gilligan's Dry Aged Irish Steak** (1 (Wheat), 6, 7) (GF)

Served with Portobello Mushroom, Confit Onions, Choice of Peppercorn Sauce or Garlic  
Butter, Steak Chips and House Mix Salad (Supplement of €7.50)

**Catch of the Day** (4, 7) (GF)

Served with Seasonal Vegetables & Potato of the Day or House Mix Salad & Chips with  
Saffron Cream Sauce

**8oz Gilligan's Angus Beef Burger** (1 (Wheat), 3, 7, 10, 12) (GF)

Brioche Bun with Grilled Bacon, Cheddar Cheese, Caramelised Red Onion, Lettuce, Tomato,  
Smokey Texas Ketchup & Homemade Onion Rings and Chips

**Oven Baked Irish Chicken Supreme** (7) (GF)

Served with Seasonal Vegetables & Potato of the Day or House Mix Salad & Chips with Wild  
Mushroom Garlic Cream Sauce

**Vegetarian Dish of the Day**

Please ask your server

### Desserts

**Homemade Brownie** (1 (Wheat), 3, 7, 8 (Walnuts)) (GF)

Served with Vanilla Ice Cream

**Selection of Farmhouse Ice Cream** (1 (Wheat), 6, 7) (GF)

Served in a Basket with Mix Berries Compote

**Cheesecake of the Day** (1 (Wheat), 6, 7)

Please ask your server

Allergens List: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery  
10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs

V = Vegetarian GF - Gluten Free option available, please ask your server