

Room Service Menu

Served 15:00 to 21:00 Mon to Sun | Dial 0 on your Phone to Order | | Tray Charge €3 per person

Peckish ...

Open Prawn Sandwich 13.95 N M

Marie Rose | Avocado | Crushed Chilli's | Coriander | Homemade Guinness Brown Bread | Castle Fries

Open Smoked Irish Salmon Sandwich 14.95 M G E S

Lemon Vinaigrette | Capers | Homemade Guinness Brown Bread | Castle Fries

Bacon Lettuce & Tomato 13.95 M G E

Bacon Mayonnaise | Sourdough Bread | Castle Fries

Hungry

Fresh Cod & Chips 17.95 G E F M u M Su

Irish Craft Beer Batter | Tartare Sauce | Garden Salad

Bacon Cheese Burger 16.95 G M

Lettuce | Tomato | Crispy Onion Rings | Homemade Chips

(Burgers may take up to 20mins as they are freshly grilled on open flame)

9oz Irish Rib Eye Steak 22.95 M

Sautéed Mushrooms & Onions | Brandy Peppercorn Sauce | Homemade Chips

(Well Done Steaks may take up to 30 mins as they are freshly grilled on open flame)

(V) Vegan Falafel Salad 14.95 M G E N

Homemade Tabbouleh | Pickled Cabbage | Tomato Salsa

Pizza

| All our Pizzas are 12" of freshly hand kneaded dough

Goats Cheese (V) 14.95 G M

Caramelised Sweet Onions, Fire Roasted Cherry Tomatoes, Candied Walnuts & Wild Rocket

Wild Mushroom (V) 14.95 G M

Wild Irish Mushrooms, Truffle Béchamel, Fresh Irish Mozzarella, Onion Purée, Truffle Oil, Torn Basil

Chicken & Bacon Club 15.95 G M

Pulled Chicken, Crispy Pancetta, Béchamel, Red Onions, Onion Purée, Crushed Avocado & Spinach Leaves

DUBLINER PIZZA 15.95 G M

Roasted Ham, Red Dubliner Cheddar, Tomato Purée, Red Onions, Onion Purée

Margarita Pizza 14.95 G M

Fresh Mozzarella & Tomato Purée

Bottled Beer | Full selection of Draught Beers, Spirits and Cocktails Available

Corona 5.50 s

Heineken 5.50 s

Coors Light 5.50 s

Kopperberg 6.50 s

White Wine

Sauvignon Blanc 6.50 (GLS) | 24 (BTL) s

Chilensis (Chile)

Intense on the nose, with outstanding citrus fruit aromas. The palate displays good volume, moderate persistence and pleasing acidity.

Pinot Grigio 7 (GLS) | 26 (BTL) s

Gabriella (Italy)

Mouth-watering and delicate, citrusy and dry with a tangy finish with hints of nuts and toasted bread.

Chardonnay 7.50 (GLS) | 28 (BTL) s

Shottesbrooke (Australia)

Fruit flavours dominate the palate while tight grained oak provides background and complexity.

Red Wine

Cabernet Sauvignon 6.50 (GLS) | 24 (BTL) s

Chilensis (Chile)

The palate is medium with silky juicy tannins. This Cabernet Sauvignon shows an exceptional persistence and a silky lush finish

Malbec 7 (GLS) | 26 (BTL) s

Santa Ana (Argentina)

Dark purple in colour, black pepper and floral notes on the nose, a full bodied and rich palate with flavours of dark currants and sweet spice.

Tempranillo 7.50 (GLS) | 29 (BTL) s

Muriel Rioja Crianza (Spain)

The palate offers juicy red fruit flavours with some spice and leather, soft tannins and a lovely ripe long satisfying length.

Soft Drinks

Coke | Orange | Sprite | Mineral Water 3

Allergens:

G: Gluten C: Celery E: Eggs M: Milk F: Fish Mu: Mustard L: Lupin SS: Sesame Seeds P: Peanuts
N: Nuts Cr: Crustaceans Mo: Molluscs(Shellfish) Su: Sulphites So: Soybeans