



CASTLE

KITCHEN | BAR

A LA CARTE

'Early Birdie'

EB

MON-FRI, 5PM-7PM | SAT, 12PM-4PM

2 COURSES £26.50

3 COURSES £29.50

Dishes marked EB
are available on the Early Birdie menu.

SNACKS

MARINATED NOCELLARA OLIVES

Roast garlic & lemon oil

£5.75

OLIVE ALL'ASCOLANA

Stuffed, fried olives

£5.75

SPICY NUT MIX

Mixed nuts, corn, broad beans, chilli seasoning

£5.75

CASTLE BREAD SELECTION

Homemade focaccia & local sourdough, whipped Irish butter, rapeseed oil & aged balsamic

£8.00

PADRÓN PEPPERS

Sriracha ketchup, dukkah

£8.00

CHARCUTERIE

Cured meats, olives, homemade focaccia

£9.25

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however the risk of cross contamination is always present. Vegetable oil used has been produced from genetically modified sources. 10% discretionary service charge on tables of 6 or more people.

STARTERS

CELERIAC & TRUFFLE SOUP

EB

Crème fraîche, crusty bread, whipped Irish butter

£8.75

ARANCINI

Coolattin cheddar, roast onion mayonnaise, crispy onion, aged parmesan

£9.95

HAM HOCK TERRINE

Celeriac rémoulade, apple purée, sourdough

£11.95

BUFFALO CHICKEN WINGS

Hot sauce, house ranch, parmesan, pickled celery

£11.95

SALT & CHILLI CHICKEN

EB

Asian slaw, bang bang dressing, sesame seeds

£11.95

BANTRY BAY MUSSELS

Harissa & almond sauce, fennel, crusty bread

£12.95

WHIPPED CHICKEN LIVER PÂTÉ

EB

Fig chutney, brioche, caperberries, pistachio, sherry reduction

£13.00

SALADS

Starter | Main

WINTER SALAD

EB

Roast squash, apple, kale, cranberries, feta

£12.50 | £19.50

SUPER SALAD

EB

Mixed Irish leaves, quinoa, crispy chickpea, peas, edamame beans, grilled broccoli, green tahini & yogurt dressing

£12.50 | £19.50

CASTLE CAESAR SALAD

EB

Gem lettuce, Parma ham, anchovies, croutons, soft boiled egg, Caesar dressing, aged parmesan

£12.50 | £19.50

ADD CHICKEN

£4.00 | £7.00

OUR TRUSTED LOCAL SUPPLIERS

We are proud to work with a trusted network of quality suppliers, including Henderson Foodservice (foodservice provisions), Ewings Seafoods (fresh fish & seafood), Lisdergan Butchery (artisan meats), Carnbrooke Meats (premium local beef), Bradmount Foods (fresh local fruit & vegetables), Farmview Dairies (local dairy), Draynes Farm Ice Cream (artisan ice cream), North Down Group (fresh local fruit & vegetables) and La Rousse Foods (specialist European products), ensuring quality ingredients from field to fork.

MAINS & CHARGRILL



MAINS

CURED FILLET OF COD Risotto Rossa, lemon oil, crispy capers	£29.00
KOREAN STYLE PORK BELLY Braising juices, pak choi, steamed basmati rice	£26.00
SUPREME OF CHICKEN ^{EB} Pomme purée, tenderstem broccoli, stuffing croquette, jus gras	£27.00
BATTERED HADDOCK ^{EB} Crushed minted peas, tartare sauce, triple cooked chips	£24.95
BRAISED DAUBE OF CO. ANTRIM BEEF Truffle mash, wild mushroom, roasting jus	£27.00
SEARED LOIN OF VENISON Spiced venison sausage roll, pear & tonka bean purée, kale, cocoa jus	£33.50
GRANGE FARM DUCK BREAST Crispy duck leg, braised red cabbage, fondant potato, cherry purée	£32.50
RISOTTO ROSSA Sunblushed tomatoes, fire roasted peppers, burrata, extra virgin olive oil	£22.00

SIDES

GRILLED CABBAGE, PARMESAN, BACON, CRISPY ONION, HOUSE RANCH	£7.00
SEASONAL GREENS	£7.00
ROAST FIELD MUSHROOMS	£7.00
TRUFFLE & PARMESAN FRIES	£6.50
GARLIC FRIES	£6.50
CHAMP	£6.50
TRIPLE COOKED CHUNKY CHIPS	£6.00
KOFFMANN SKINNY FRIES	£6.00
MASH	£6.00
HOUSE SALAD	£5.50

FROM THE CHARGRILL

ALL OUR AGED IRISH STEAKS ARE SERVED WITH GRILLED TOMATO, ROAST FLAT CAP MUSHROOM & A CHOICE OF SAUCE

10oz 42-DAY DRY AGED SIRLOIN	£39.95
10oz 42-DAY DRY AGED RIBEYE	£39.95
8oz 42-DAY DRY AGED FILLET	£45.95
22oz CHATEAUBRIAND For two people sharing	£85.00
SUGAR PIT PORK CHOP	£28.50
CASTLE BURGER ^{EB} 8oz Ferguson's beef burger, brioche bun, onion jam, gem lettuce, sliced Dubliner cheese, streaky bacon, house pickle, Koffmann skinny fries <i>12oz for £3.00 supplement</i>	£24.00

ADD TO ANY STEAK

GARLIC TIGER PRAWNS	£9.00
MELTED BLUE CHEESE	£6.50
TWO FRIED EGGS	£4.50

SAUCES & BUTTERS

PEPPERCORN SAUCE	£3.50
RED WINE JUS	£3.50
CAFÉ DE PARIS BUTTER	£3.50
TRUFFLE BUTTER	£3.50
HONEY, CHILLI & SOY	£3.50
GARLIC & HERB MAYONNAISE	£3.50
HOUSE RANCH	£3.50
HOUSE RELISH	£3.50
KANSAS BBQ SAUCE	£3.50

Meet the Family

GALGORM



The
OLD INN
Est. 1614



PARISIEN

WINE LIST



SPARKLING & CHAMPAGNE

FRANCE	175ML	BOTTLE
Taittinger Brut Champagne	£17.95	£79.50
Taittinger Rosé Champagne		£99.00
ITALY		
Bottega Millesimato Prosecco NV	£11.50	£38.50
Bottega Gold Prosecco		£55.00

WHITE WINES

AUSTRALIA	175ML	250ML	BOTTLE
Paddock Chardonnay	£8.75	£10.50	£29.00
CHILE			
San Abello Sauvignon Blanc	£8.75	£10.50	£29.00
FRANCE			
Fortant Chardonnay			£33.00
Cap Cete Picpoul de Pinet			£36.00
Sancerre Domaine de la Chezatte			£50.00
Domaine Paul Nicolle Chablis Vieilles Vignes			£50.00
ITALY			
La Maglia Rosa Pinot Grigio	£8.75	£10.50	£29.00
Citta dei Ponti Pinot Grigio			£31.50
NEW ZEALAND			
Southern Rivers Sauvignon Blanc	£10.25	£13.00	£36.00
SPAIN			
Bodegas Castro Martin A20 Albariño			£38.00

RED WINES

AUSTRALIA	175ML	250ML	BOTTLE
Little Eden Shiraz	£9.25	£11.00	£30.50
Grant Burge Reserve Shiraz			£36.50
Katnook Founders Block Cabernet Sauvignon			£44.50
ARGENTINA			
El Oscuro Malbec	£9.50	£11.25	£31.00
Catena Alta Malbec			£64.50
CHILE			
Alto Bajo Merlot	£8.75	£10.50	£29.00
FRANCE			
Alain Jaume Grand Veneur Côtes du Rhône			£36.50
Fortant Cabernet Sauvignon			£29.50
Château la Moulin de la Chapelle Saint-Émilion Grand Cru			£53.50
Domaine Grand Veneur 'Le Miocène' Châteauneuf-du-Pape			£69.00
ITALY			
Masseria Borgo dei Trulli Primitivo			£31.50
Melini Chianti Classico			£39.00
LEBANON			
Château Musar			£80.50
NEW ZEALAND			
Yealands Estate Single Vineyard Pinot Noir			£44.50
SPAIN			
Marqués de Morano Joven Rioja	£10.00	£12.50	£35.00

ROSÉ WINES

USA			
The Bulletin White Zinfandel	£8.75	£10.50	£29.00
FRANCE			
Château Berne Esprit Méditerranée			£36.00

Reap the Rewards

Scan to join



GALGORN
REWARDS