

THE BULL & CASTLE

GROUP MENU A

STARTERS

HOT SMOKED SALMON BON-BON

pea salad, horseradish and buttermilk cream, dill oil

DEVILLED LAMB KIDNEYS

Bacon, mushroom, toast

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

HEIRLOOM TOMATO SALAD

Violet artichoke, rocket aioli, salted cucumber, tapioca crisp

SOUP OF THE DAY

With brown soda bread

MAINS

FREE RANGE CHICKEN SUPREME

Potato gnocchi, summer mushrooms, garlic scapes, chicken emulsion

JOSPER GRILLED VEGETABLES

Smoked aubergine, Romero pepper, confit tomato, stuffed courgette flowers, Ballylisk smoked triple cream cheese

8oz DRY-AGED RUMP

8oz DRY-AGED SIRLOIN

Served with mash potato and Peppercorn sauce

VEGETABLES AND
BEEF DRIPPING CHIPS
SERVED TO TABLE

DESSERTS

VANILLA CHEESECAKE

Passion fruit jelly, passion fruit curd, meringues

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

SELECTION OF ICE CREAM

from Scúp Gelato, Co Wexford

THE BULL & CASTLE

GROUP MENU B

STARTERS

JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough

HOT SMOKED SALMON BON-BON

Pea salad, horseradish and buttermilk cream, dill oil

HEIRLOOM TOMATO SALAD

Violet artichoke, rocket aioli, salted cucumber, tapioca crisp

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

BLUEFIN TUNA TARTARE

Soy dressing, avocado purée, wasabi sesame seeds, sourdough toast

MAINS

FREE RANGE CHICKEN SUPREME

Potato gnocchi, summer mushrooms, garlic scapes, chicken emulsion

JOSPER GRILLED VEGETABLES

Smoked aubergine, Romero pepper, confit tomato, stuffed courgette flowers, Ballylisk smoked triple cream cheese

10oz DRY-AGED SIRLOIN

10oz DRY-AGED RIB EYE

Served with mash potato and Peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

BAILEYS AND ESPRESSO PARFAIT

Candied pistachio, salted caramel foam, chocolate truffle

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE,

Butterscotch, vanilla ice cream

SELECTION OF ICE CREAM

from Scúp Gelato, Co Wexford

THE BULL & CASTLE

GROUP MENU C

STARTERS

HOT SMOKED SALMON BON-BON

Pea salad ,horseradish and buttermilk cream, dill oil

JOSPER ROASTED BONE MALLOW

Caramelised onion, gremolata, house sourdough

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

HEIRLOOM TOMATO SALAD

Violet artichoke, rocket aioli, salted cucumber, tapioca crisp

BLUEFIN TUNA TARTARE

Soy dressing, avocado purée, wasabi sesame seeds, sourdough toast

MAINS

FREE RANGE CHICKEN SUPREME

Potato gnocchi, summer mushrooms, garlic scapes, chicken emulsion

JOSPER GRILLED VEGETABLES

Smoked aubergine, Romero pepper, confit tomato, stuffed courgette flowers, Ballylisk smoked triple cream cheese

8oz DRY-AGED FILLET

12oz DRY-AGED RIB EYE

16oz DRY-AGED T BONE

Served with mash potato and peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

VANILLA CHEESECAKE

Passion fruit jelly, passion fruit curd, meringues

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

BAILEYS AND ESPRESSO PARFAIT

Candied pistachio, salted caramel foam, chocolate truffle

SELECTION OF CHEESE

From Sheridans cheesemongers