

STARTERS & LIGHT BITES

HOMEMADE SOUP OF THE DAY Homemade Guinness Bread <i>(1, 2, 9, 12)</i>	€8.00
ATLANTIC SEAFOOD CHOWDER Homemade Guinness Bread <i>(1, 2, 3, 9, 12)</i>	€12.00
SHREDDED PORK BURRITO Cos Salad, Fire Roasted Pepper Relish, Edamame Beans, Cheddar Cheese & Fresh Lime <i>(1, 2, 11)</i>	€14.50
BURRATA Basil Pesto Confit, Cherry Tomatoes, Smoked Almonds, Pomegranate Seeds on a Toasted Baguette <i>(1, 2, 6)</i>	€11.50
MULLIGANS TOASTED SPECIAL Slow Cooked Ham, Irish Cheddar Cheese, Tomato & Onion Served with Salad, French Fries & a Side of Country Relish <i>(1, 2, 9, 11)</i>	€15.00
PORT POACHED PEAR & GOAT CHEESE SALAD Maple Glazed Walnuts <i>(2, 6)</i>	€12.50
OPEN SMOKED SALMON & AVOCADO SANDWICH House Guinness Bread, Mixed Leaves, Caper Berries & Marie Rose Sauce <i>(1, 2, 3, 7)</i>	€15.50



MAINS

STEAK SANDWICH €26.00

6oz Sirloin Steak on an Open Toasted Sourdough Ciabatta,
Sautéed Onions, Tomatoes & Mushrooms, Side Salad & French Fries
A Choice of Peppercorn Sauce or Garlic Butter (1, 2, 9, 12)

FISH 'N CHIPS €24.00

Deep Fried Goujons of Atlantic Catch, Coated in a Beer Batter,
Mushy Peas, Tartar Sauce & Fries (1, 2, 3, 7)

CRONIN'S 8oz BEEF BURGER €21.00

Served in a Chipotle Bun with Lettuce, Tomato,
Onion Rings, Roasted Red Pepper Dip & Fries (1, 2, 7, 8, 10, 11)

Add Cheese €22.00

Add Bacon €23.00

SIGNATURE CHICKEN BURGER €22.00

Irish Chicken Breast, Coated in a Parmesan Panko Crumb,
Tomato, Lettuce & Aged Cheddar Cheese,
Spicy Smoked Onion Spread & Fries (1, 2, 7, 10)

HOMEMADE VEGGIE BURGER (V) €18.50

Freshly Prepared Courgette & Black Bean Patty with Tomato Salsa on a
Sesame Seed Bun, Side Salad & Fries (1, 7, 10)

BAKED FILLET OF SEABASS €24.50

Confit Baby Potatoes, Wok Mixed Vegetables &
Choron Sauce (2, 3, 7)



MAINS

TUSCAN CHICKEN	€21.00
Tender Chicken Breast, Garlic Infused Sundried Tomato & Parmesan Cream Mashed Potatoes & Selection of Vegetables (2)(GF)	
PAN FRIED GNOCCHI	€18.50
Chestnut Mushrooms Velouté, Pangrattato Crumb (1, 2)	
SICILIAN PISTACHIO TAGLIATELLE	€19.00
Duo Cheese, White Wine Basil Pesto Sauce & Cherry Mozzarella (1,2, 6)	
Add Chicken	€20.00
Add Prawns (5)	€21.00

PIZZA MENU

THE CLASSIC MARGHERITA	€16.00
Mozzarella Cheese with Plum Tomato Sauce (1, 2)	
ITALIAN PEPPERONI	€17.50
Mozzarella Cheese with Spicy Pepperoni (1, 2)	
SMOKED CHICKEN SUPREME	€17.50
Caramelized Red Onion, Basil Pesto & Mozzarella Pearls (1, 2)	
FRESH VEGGIE	€16.50
Mozzarella Cheese, Mixed Peppers, Red Onion, Mushrooms, Sundried Tomatoes (1, 2)	



SIDE PORTIONS

FRENCH FRIES	€4.50
MASHED POTATO (2)	€5.00
SIDE SALAD with Seasonal Dressing	€4.00
ONION RINGS (1)	€5.00
GARLIC BREAD (1) Add Cheese (1,2)	€4.00 €5.00
SELECTION OF VEGATABLES (2)	€4.00

DESSERTS

MANGO PANNA COTTA Vanilla Panna Cotta, Diced Mango & Mango Coulis (2) (GF)	€9.00
TOFFEE CARAMEL APPLE & RUBARB CRUMBLE TART Vanilla Ice Cream (1, 2)	€9.00
HAZELNUT FONDANT Roasted Hazelnuts & Pecan Ice Cream (1, 6, 7)(V)	€8.50
CHEF'S ICE CREAM SELECTION Trio of Mint Chocolate, Salted Caramel & Vanilla Ice Cream (2)	€8.50
SALTED CARAMEL PROFITROLES Raspberries & Blackcurrant Purree (1, 2, 6)	€8.50



BEVERAGES

AMERICANO	€4.00
CAPPUCCINO (2)	€4.60
LATTE (2)	€4.60
ESPRESSO	€3.80
TEA (Per Person)	€4.00
HERBAL TEA (Per Person)	€4.20
GLASS OF MILK (2)	€1.50
HOT CHOCOLATE with Marshmallows (2)	€6.00

PLEASE NOTE

BILLS CANNOT BE SPLIT FOR MORE THAN 6 PEOPLE

ALLERGEN INFORMATION

Please let us know if you have any dietary requirements

*1 Wheat, 2 Dairy, 3 Fish, 4 Peanuts, 5 Crustaceans,
6 Tree Nuts, 7 Eggs, 8 Sulphites, 9 Soya,
10 Sesame, 11 Mustard, 12 Celery,
13 Molluscs, 14 Lupins, V Vegan GF Gluten Free*

Our Kitchen is not Allergen-Free



RECOMMENDED WINES

RED

	Glass	Bottle
FRANCE SAINT MARC RESERVE MERLOT Intense aromas of red fruits and spices. A generous and supply with silky tannins.	€9.00	€34.00
HERBE SAINTE CABERNET SAUVIGNON, LANGUEDOC Aromas of ripe blackcurrants develop into flavours of rich and juicy bramble fruits.	€8.50	€33.00
SPAIN BODEGAS MURIEL, RIOJA CRIANZA Ripe red fruit aromas combined with vanilla, cocoa, and coffee from the ageing. Broad, pleasant, fresh, and elegant with soft tannins.	€9.50	€37.00
ARGENTINA VOZ MALBEC MENDOZA Deep violet in colour, with a rich, ripe blackberry fruit aroma. Intense, jammy, chocolatey flavours.	€9.50	€37.00

ROSÉ

SPAIN LES PETITES ROSE JAMELLES PAY D' OC Fresh, fruity and balanced, smooth with a long finish. Aromas of strawberries and fresh cream.	€9.00	€34.00
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RECOMMENDED WINES

WHITE

	Glass	Bottle
FRANCE		
J MOREAU ET FILS, CHARDONNAY	€8.50	€33.00
This unoaked style is dry and round with concentrated ripe fruity flavours and elegant hints of buttery flavours on the finish.		
RESERVE SAINT JACQUES, SAUVIGNON BLANC	€9.00	€34.00
Dry, fruity and fresh with flavours of lemon, lime, Granny Smith apple and fresh leafy herbs.		
ITALY		
ARA DELLA VALLE PINOT GRIGIO	€9.00	€34.00
A fruity style of pinot grigio with roasted hazelnut and Royal Gala apple flavour		
SPAIN		
PAZO CILLEIRO ALBARIÑO	€9.50	€37.00
Very lively golden yellow, with greenish reflections. Clean and balanced, with citric fruits and white fruits notes. Small white flower aromas. Fresh, round and elegant.		
NEW ZEALAND		
KOANGI SAUVIGNON BLANC	€9.50	€37.00
A fresh wine with expressive, lush aromas of Passionfruit, Gooseberries and Blackcurrant leaves, framed by subtle citrus tones. There is pleasant freshness and bright character on the palate. The aftertaste is lingering, mineral and refreshing.		





Castlerosse
PARK RESORT



HOTEL | HOLIDAY HOMES | GOLF LODGES

Castlerosse Park Resort is the proud supporter of local suppliers, supporting businesses in our community.

Our Suppliers:

Lee Strand - Milk & Cream

O' Shea's - Fruit & Veg

Tommy Cronin's Butcher - Beef

John Lanes & Sons- Eggs & Poultry

Tim Jones Butcher -Pork

Star Seafood/Spillane's - Fish