



GREGANS CASTLE  
HOTEL

**Gregans Toastie €18**

Truffle Grilled Cheese with Aillwee Gold, Wild Mushroom

**Chicken Liver Parfait €15**

Cherry Compote, Honey Roast Pistachio, Grilled Sourdough

**Connemara Smoked Salmon €18**

Smoked Connemara Salmon, Herb Potato Salad, Pickled Red Onion,  
Capers, Garden Leaves

**Crispy Fishcakes €20**

Tartar Sauce, Pickled Fennel, Goatsbridge Caviar

**Little Mezze €16**

Creamy Hummus, Falafel, Ferment Garden Vegetables,  
Garlic & Coriander Naan

**Soup of the Day €13**

Homemade Brown Bread

**Selection of Irish Farmhouse Cheese €18**

Burren Honey, Irish Black Butter (Spiced Apple Chutney), Homemade Crackers

**Gregans Crispy Herb Potato Sticks €8**

Wild Garlic Mayo

**Selection of Home Baked Cakes €8**

**Homemade Scones €7, Cookies €4**

**Tea & Coffee €4.85**

Organic Solaris Teas: Black Assam, Earl Grey, Green, Chamomile, Peppermint,  
Gregan's Blend Tea (Chamomile, Fennel, Cinnamon, Lemon Verbena, Rose, Lavender)

Whilst we will do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen-free. The allergen menu is available upon request. All beef is Irish origin.