



GREGANS CASTLE
HOTEL

Sample Dinner Menu

Served every day except Mondays & Thursdays.

In-House Sourdough & Treacle Brown Bread
Canapés

BBQ Cabbage, Black Garlic, Homemade Kimchi, Smoked Cáis na Tíre,
Garden Mustard Leaves, Miso Butter

Hand Dived Atlantic Scallop, Scallop XO, Garden Kohlrabi, Dashi Cream, Trout Roe
Slow Cooked Lamb Neck, Local Jerusalem Artichoke, Garden Salsa Verde, Wild Garlic

Noel O'Connor's Striploin of Beef, Iona Farm Carrots, Braised Short Rib, Garden Kale,
Walnut Ketchup, Red Wine Sauce

Wild Atlantic Halibut, Garden Leeks, Pickled Razor Clams,
Ballymakenny Pink Fir Potatoes, Champagne Hollandaise

Smoked Pork Belly, BBQ Celeriac, Cep Pearl Barley, Local Truffle, Parsley Sauce

Chocolate Delice, Orange & Praline Crèmeux, Coffee Syrup & Crème Fraiche Sorbet

Meadowsweet Sticky Toffee Pudding, Poached Pear, Madagascan Vanilla,
Roast Almond Ice Cream

Coconut & Lime Ganache, Coconut Caramel Tuille, Poached Pineapple,
Roast Banana & Rum Ice Cream, Lemon Verbena Oil

Artisan Irish Cheese, Homemade Crackers, Burren Honey, Apple Black Butter
(€6 Supplement)

Petit Fours & Coffee or Tea

Menu €110

Chef Jonathan Farrell

Our team are happy to accommodate any guests who do not wish to avail of the full menu.

Please note we do not accommodate any allergies or dietary requirements that we have not previously been made aware of.
The allergen menu is available upon request. All beef is of Irish Origin.