



Lough Rynn Castle

*"We sincerely hope that you will enjoy
your experience at Lough Rynn Castle.*

*We look forward to welcoming you
back in the near future."*

*Drawing Rooms
Menu*

Served From

12.00pm to 9pm

Afternoon Tea Served

12.00pm to 6pm

Afternoon Tea

Sandwich Assortment

Mille Feuille of Smoked Salmon
& Cream Cheese (1,4,7,12)
Coronation Chicken (1,3,7,12)
Baked Leitrim Ham (1,7,10,12)
Egg & Cress (1,3,7,10,12)

Freshly Baked Orange Blossom & Sultana Scone (1,3,7,12)

With Clotted Cream & Seasonal Preserves

Mini Cheesecake (7,12)

Opera Gateau (1,3,7,8,12)

Raspberry Ganache (3,7,12)

Almond & Cherry Financier (1,3,7,8)

Lemon Drizzle (1,3,7,12)

Your choice of Tea from our selection
Or Freshly Brewed Coffee

€25.00 Per Person

Add a Glass of Prosecco
Or

An Aperol Spritz

€30.00 Per Person

Hot Beverages

All Served with Homemade Cookies

Tea Selection €3.60

Irish Breakfast Tea
Earl Grey Tea – Luxury Citrus Aroma
Chinese Green Tea
Peppermint Classic Herbal
Lemon & Ginger, Paired Green Tea
Blackcurrant Tea - Natural & Full Bodied
Camolile – Delicate Apple-Like Flavour
Rooibos Tea – Red Bush Tea, Caffeine Free



Coffee Arabica

Freshly Brewed Coffee €3.60
Espresso €3.60
Cappuccino €4.30
Latte €4.30
Pot of Tea or coffee €6.20
Hot Chocolate €4.20



Speciality Liqueur Coffees

Irish Coffee (Whisky) (7) €7.00
Baileys Coffee (Baileys) (7) €7.00
Royal Coffee (Hennessy) (7) €7.00
French Coffee (Grand Marnier) (7) €7.00
Italian Coffee (Amaretto) (7) €7.00
Mint Coffee (Crème de Menthe) (7) €7.00
Calypso Coffee (Tia Maria) (7) €7.00
Monk's Coffee (Benedictine) (7) €7.00



Hot Port €6.50
Hot Whiskey €6.50
Hot Brandy €6.50

Wine by the Glass

White

Pinot Grigio Jon Josh 2018	€7.00
Hungary; Fresh & Fruity	Per Bottle €28.00
Sauvignon De Touraine 2018	€7.20
France; Light & Crisp	Per Bottle €29.00
Soldiers Block Chardonnay 2019	€7.50
Australia; Medium Body & Citrus	Per Bottle €30.00
Veiga Naum Albarino 2018	€7.60
Spain; Fruity & Light	Per Bottle €32.00

Red

Finca Cerrada Tempranillo 2018(Organic & Vegan)	€7.00
Spain; Hints of Plum & Tobacco	Per Bottle €28.00
Merlot Saint Marc 2018	€7.20
France; Fruity with Oak notes	Per Bottle €29.00
Ventoux Cave Saint Marc – Rhone Valley 2018	€7.50
France; Full Bodied with Red Berries	Per Bottle €32.00
Calden Malbec 2017	€7.50
Argentina; Blackberry & Cherry	Per Bottle €32.00

Rose

Principato Pinot Grigio Blush	€7.20
	Per Bottle €28.00

Champagne & Prosecco

Prosecco Spumante, Costaross	€8.00
	Per Bottle €46.00
Moët & Chandon, N.V. 200ml	€29.00
Moët & Chandon, N.V.	€80.00
Moët & Chandon Rose, N.V.	€90.00
Champagne Bauchet	€68.00

Soft Drinks

Coca Cola	€3.00
Diet Coke	€3.00
Sprite	€3.00
Fanta Orange	€3.00
Fanta Lemon	€3.00
Appletiser	€3.80
River Rock Still Water	€2.20
River Rock Sparkling Water	€2.20

Sandwiches

Italian Job (1,3, 7, 10,12) €8.20
Parma Ham, Buffalo Mozzarella, Plum Tomato & Basil Pesto on Ciabatta

Warm Irish Roast Beef Bap (1, 3, 7, 10,12) €8.20
Horseradish Mayo, Oven Roasted Tomato & Rocket

Coronation Chicken (1,3,7,10,12) €8.20
Mildly Curried Chicken, Smoked Bacon Crumb, Served on Ciabatta

Veggie Wrap (1,6,7,12) €7.80
Ardsallagh Goats Cheese, Mixed Grilled Vegetables & Garden Pesto

Open Irish (1,3,4,7,10,12) €8.20
Smoked Salmon, Capers, Lemon and Dill Aioli on Lough Rynn Guinness Bread

Soups

Roasted Red Pepper & Tomato Soup (6,12) €6.30

Soup of the Day (6,7,9,12) €6.00

Lough Rynn Seafood Chowder (2,4,6,7,9,12,14) €7.90
A medley of Irish Seafood served in a cream sauce

All Served with Homemade Brown Soda Bread (1,7,12)

Starters

Chicken Caesar Salad (1,3,4,6,10,12) €8.90
Warm Grilled Chicken Fillet, Bacon Lardons, Crunchy Croutons, Parmesan Shavings & Caesar Dressing

Oak Smoked Salmon Tart (1,4,7,12) €8.90
Crunchy Fennel Salad, Dill & Parsley Garden Pesto

Mushroom Crostini (1,3,7,10,12) €7.90
Wild Mushrooms, Smoked Gubbeen Cheese in Garlic & Cream Sauce served on Sourdough Bread

Garden Pea Risotto (6,12) €7.90
Fresh Peas, Pea Puree & Mint Oil

Something More...

O'Carolans Club Sandwich (1,3,6,7,10,12) €13.00
Grilled Bacon, Chicken Breast, Free Range Egg, Plum Tomato,
Crunchy Iceberg Lettuce, Mayonnaise, Toasted
& Accompanied with Seasoned House Fries
(Vegetarian option available)

8oz Castle Deluxe Beef Burger (1,3,7,10,12) €16.90
Red Onion Marmalade, Applewood Smoked Cheddar,
Smoked Streaky Bacon, Rocket, Burger Dressing
With Seasoned House Fries

Poachers Pale Ale Battered Cod (1,3,,4,6,7,10,12) €17.00
Crispy Beer Battered Fillet of Cod,
Mushy Mint Peas, Seasoned House Fries
& Chunky Tartar Sauce

Gannon's Buttermilk Spiced Chicken Fillet €16.20
(1,3,7,10,12)
Served on a Toasted Ciabatta, Crispy Romaine Lettuce, Plum
Tomato, Garlic Aioli, Accompanied with Seasoned House Fries

Campbell's 10oz Aged Sirloin Steak €28.50
(1,3,7,12)
Cooked to your liking and Served with Garlic & Herb Creamed
Potato, Onion Rings & Watercress Salad
Served with a Pepper Sauce or Red Wine Jus

Italian Pappardelle Pasta (1,3,7,12) €13.00
Wild Mushroom, Sun Dried Tomato, & Basil served in a
White Wine Velouté

Walled Garden Superfood Salad (6) €13.00
Mixed Leaves of Baby Spinach, Kale, Red Chard & Rocket,
Quinoa, Blueberries, Citrus Segments, Walnuts, Sunflower &
Pumpkin Seeds, Lemon Dressing

Loaded House Fries (3,6,7,10,12) €7.00
Choose your filling:
-Shaved Parmesan & Truffle
-Smoked Bacon Pieces & Monterey Jack Cheese
-Garlic Mayo Cheese

For Your Sweet Tooth...

Dark Chocolate Marquise (3,7,8,12) €7.90
Raspberry Compote Centre, Pistachio Ice Cream

Strawberry Tart (1,3,7,12) €7.90
With Rum Pastry Cream, Honeycomb Ice Cream

Warm Sticky Toffee Pudding (1,3,7,12) €7.30
Treacle & Butter Scotch Sauce, Vanilla Ice Cream

Apple & Rhubarb Tart (1,3,7,12) €7.30
Coconut Crumble, Sauce Anglaise

Cheesecake of the Day (1,3,7,12) €7.30
Whipped Cream

Lough Rynn Scone (1,3,7,12) €3.50
Freshly Baked Orange & Sultana Scone or Plain Scone
with Clotted Cream and Seasonal Preserves

Cheese Board (1,6,7,8,9,12) €15.50
Cashel Blue, Cheddar Porter, Tipperary Brie, Smoked
Applewood. Served with Crackers, Grapes & a Fruit
Chutney

Allergy Advice

Before placing your order please inform your waiter if you have
a food allergy. Many of the items on our menus can be tailored
to meet your dietary requirements.

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| (1) Cereals | (8) Nuts |
| (2) Crustaceans | (9) Celery |
| (3) Eggs | (10) Mustard |
| (4) Fish | (11) Sesame Seeds |
| (5) Peanuts | (12) Sulphur Dioxide |
| (6) Soybeans | (13) Lupin |
| (7) Milk | (14) Molluscs |