



COOPERS

*a* CASTLE DURROW



CASTLE DURROW  
COUNTRY HOUSE

# *The Evolution of Coopers*

COOPERS FIRST OPENED IN 1984 IN MONKSTOWN UNDER THE VISION OF PETER STOKES, QUICKLY EARNING A REPUTATION FOR ITS UNIQUE BLEND OF IRISH CUISINE WITH A REFINED FRENCH TWIST. PETER, A PIONEER OF DUBLIN'S DINING SCENE, BELIEVED GREAT FOOD SHOULD BE BOTH SOPHISTICATED AND RELAXED—A PHILOSOPHY THAT BECAME THE HALLMARK OF ALL HIS RESTAURANTS.

THAT VISION FOUND ITS PERFECT HOME AT CASTLE DURROW, WHERE COOPERS EVOLVED INTO A MORE CONTEMPORARY DINING EXPERIENCE—COMBINING THE ELEGANCE OF FINE DINING WITH THE WARMTH OF CASUAL HOSPITALITY. TODAY, HEAD CHEF GRAHAM GALLAGHER CONTINUES THIS TRADITION, SHOWCASING THE VERY BEST OF IRELAND'S SEASONAL, LOCAL PRODUCE.

GUESTS ARE INVITED ON A CULINARY JOURNEY THAT REFLECTS THE RICHNESS OF THE IRISH COUNTRYSIDE, ALL WITHIN THE TIMELESS BEAUTY OF CASTLE DURROW.





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# Dinner Menu

TWO COURSE MEAL €39

## Starter Course

### STEAMED PORK RICE & SHIITAKE MUSHROOM CABBAGE ROLL

Spring onions, ginger & garlic, chili  
crisp sesame soy dressing

(SB,SE,E,F)

### CHICKEN LEEK PISTACHIO & APRICOT TERRINE

Wrapped in smoked pancetta, honey  
mustard tarragon mayo, baby leaves,  
charred sourdough

(G,MD,E)

### HEIRLOOM TOMATO & BABY MOZZARELLA SALAD

Tomato roast red pepper gel, rocket  
& basil, balsamic glaze

(MI)

### OAK SMOKED SALMON & TIGER PRAWN COCKTAIL

Potato horseradish caper salad, pickled  
cucumber ribbons, radishes, baby pepper  
drops

(E,F,CR)

### WILD MUSHROOM RISOTTO & POACHED EGG

With spinach basil & parsley veloute,  
finished with parmesan shavings & truffle  
oil

(E,MI)

### CLASSIC FRENCH ONION SOUP

Finished with cognac & gruyere cheese  
crouton

(G,MI)





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# Main Course

## SLOW BRAISED BEEF ROULADE

Filled with smoked pancetta, gherkins, onions & dijon mustard, spiced apple red cabbage, sage mash, braising jus

(MD,MI)

## CRISPY BBQ PORK BELLY

(MI)

With patatas bravas, roast peppers onions & spinach, creamy chorizo pork sauce

(MI)

## WASABI SESAME CRUSTED SALMON TERIYAKI

Wok fried asian vegetables, finished with ginger & spring onion, steamed fragrant rice

(F,SE,SB)

## CREAMY PAPPARDELLA & ZUCCHINI PASTA

Cherry vine tomatoes, basil pesto & rocket, finished with Parmesan

(E,G,MI)

## *From The Grill*

### 7 OZ FILLET OF IRISH BEEF

€8 SUPPLEMENT

### 10 OZ BLACK ANGUS STRIPLON

€4 SUPPLEMENT

potato fondant,  
honey roasted root vegetables &  
red onion chutney

### SAUCES

green peppercorn cream  
café de paris butter

(MI, F)

## *Sides*

€3,50 PER SIDE

COOPER FRIES

GARDEN SALAD

SEARED GREENS

FRENCH FRIES

PARMESAN SHAVINGS & TUFFLE

OIL

(MI)





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# *Dessert Course*

€9

## WARM LEMON SPONGE PUDDING

Lemon custard, raspberry  
ripple ice cream

(G,E,MI)

## CHOCOLATE TARTUFO

Chocolate cocoa & hazelnut coating,  
chocolate sauce

(MI,N,E,G)

## CASTLE DURROW CHEESE BOARD

Selection of cheeses with chutney, grapes, figs &  
artisan crackers

(MI,N,G)

## TORTE ALLE MELE

Shortcrust pastry baked custard apples &  
currants, fruit glaze, sauce anglaise & double  
vanilla ice cream

(E,G,MI,SB)

## TOFFEE PECAN MERINGUE ROULADE

Chantilly cream, toffee sauce &  
white chocolate shavings

(E,MI,N)





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# *Allergen Information*

## **CEREALS CONTAINING:**

GLUTEN (G), CRUSTACEANS (CR),  
EGGS (E), FISH (F), PEANUTS (PE), SOYBEANS (SB), MILK (MI),  
NUTS (N), CELERY (C), MUSTARD (MU), SESAME (SE),  
SULPHUR DIOXIDE (SD), LUPIN (L), MOLLUSCS (MO)

**\*CEREALS CONTAINING GLUTEN:** WHEAT (W), SPELT (S),  
KHORASAN (K), RYE (R), BARLEY (B), OATS (O)

**\*\* NUTS:** ALMONDS (1), HAZELNUTS (2), WALNUTS (3),  
CASHEWS (4), PECAN (5), BRAZIL (6), PISTACHIO (7),  
MACADAMIA/ QUEENSLAND (8)

