



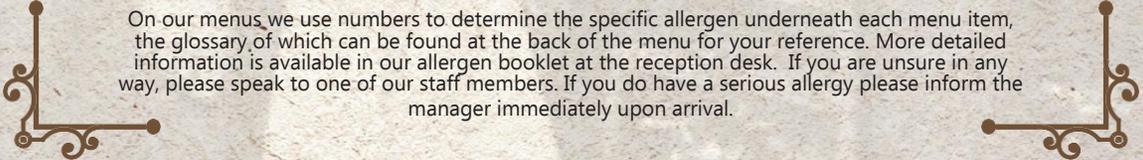
BROWNE'S

BAR

Browne's Bar is named after the legendary housekeeper in the castle who worked here throughout Henry's childhood. A Kerry woman, she first came to Slane when she was 16 as a lady's maid to Henry's grandmother. She was much loved by the family. Browne's Bar was originally her sitting room. We hope you are as comfortable here as she was.

Be allergen aware

On our menus we use numbers to determine the specific allergen underneath each menu item, the glossary of which can be found at the back of the menu for your reference. More detailed information is available in our allergen booklet at the reception desk. If you are unsure in any way, please speak to one of our staff members. If you do have a serious allergy please inform the manager immediately upon arrival.



BROWNE'S

BAR

Opening Act

Chef's Soup of the Day

Please ask your Server

Served with freshly baked wheaten bread

Allergens-Please ask your server

€6.00

Slane Castle Chowder

Served with dill scone

Allergens 1, 3, 4, 7, 14

€10.00

Castle Wings – Trilogy

Choose from: salt & pepper, classic hot or Slane Whiskey sticky glaze
Boyne Valley Blue cheese dip & crudités

Allergens 1, 3, 10

€10.00

Locally Sourced Mushrooms on Toast

Mushroom selection, garlic butter, toasted herb focaccia, tarragon crème
fraiche

Allergens 1, 3, 7

€7.50

Rock Farm Sausage Roll

Beef/pork sausage roll, Celeriac remoulade, Mrs Browne's sauce

Allergens 1, 3, 7, 10

€8.00

Rustic Smoked Trout Pate

Chargrilled toasts, citrus aioli, dill oil

Allergens 1, 3, 4, 7

€8.00

Be allergen aware

On our menus we use numbers to determine the specific allergen underneath each menu item, the glossary of which can be found at the back of the menu for your reference. More detailed information is available in our allergen booklet at the reception desk. If you are unsure in any way, please speak to one of our staff members. If you do have a serious allergy please inform the manager immediately upon arrival.

BROWNE'S

BAR

Main Event

8oz Rock Farm Organic Dexter Burger

Crinion's Gloucester Cheese, beef tomato, baby gem red onion, dill pickle, Beetroot ketchup, floury bap, house fries

Allergens 1, 3, 7
€16.00

Catch of the Day

Boyne Brewhouse batter, baby onion & minted pea crush, hand cut tartar sauce, house fries

Allergens 1, 3, 4, 7
€17.00

Prime 5oz Slane Striploin Steak Sandwich

Balsamic onions, dressed rocket, shaved parmesan on ciabatta bread, tomato & chili jam, house fries

Allergens 1, 3, 7
€17.00

Rock Farm Organic Bangers & Mash

Dijon mash, thyme & onion jus, apple fritter

Allergens 1, 7, 10
€15.00

Roaring Bay Steamed Mussels

Local cider, garlic, spring onions, cream, warm crusty bread

Allergens 1, 3, 7, 14
€15.00

Browne's Bar Flatbread

Tomato ragu, Boyne Valley creamy goats cheese, sweet red onions, sundried tomato, black olives, Rock Farm leaves, Newgrange rapeseed oil, aged parmesan

Allergens 1, 3, 7
€16.00

Be allergen aware

On our menus we use numbers to determine the specific allergen underneath each menu item, the glossary of which can be found at the back of the menu for your reference. More detailed information is available in our allergen booklet at the reception desk. If you are unsure in any way, please speak to one of our staff members. If you do have a serious allergy please inform the manager immediately upon arrival.

BROWNE'S

BAR

Selection of Sandwiches

Baked Ham & Local Cheddar

On granary loaf, mustard butter, tomato relish

Allergens 1, 3, 7, 10

€8.00

Egg & Cress

Free range egg, mayo & water cress

Allergens 1, 3, 7

€6.00

Smoked Salmon

Caper lemon cream cheese on homemade brown bread

Allergens 1, 3, 4, 7

€9.00

Salads

Black Pudding & Crispy Pancetta

Local leaves, free range egg, cider vinaigrette

Allergens 1, 3

€14.00

Smoked Chicken Caesar

Baby gem leaves, smoked streaky bacon, garlic croutons, creamy Caesar dressing, parmesan snow

Allergens 1, 3, 7

€14.00

Celebration of the Boyne Valley

Cured meats & local cheese, artisan crackers, homemade chutney

Allergens 1, 3, 7

€16.00

Be allergen aware

On our menus we use numbers to determine the specific allergen underneath each menu item, the glossary of which can be found at the back of the menu for your reference. More detailed information is available in our allergen booklet at the reception desk. If you are unsure in any way, please speak to one of our staff members. If you do have a serious allergy please inform the manager immediately upon arrival.

BROWNE'S

BAR

Sweet Finale

Passion Fruit Tart

Lemon curd, hazelnut praline

Allergens 1, 3, 7, 8

€6.00

Choc Chip Brownie

Slane Whiskey choc sauce, vanilla pod ice-cream

Allergens 1, 3, 7

€6.00

Rose Water & Raspberry Cheesecake

Poppy seed tuile

Allergens 1, 3, 7

€6.00

Selection of Luxury Ice Cream

Chocolate Flake

Allergens 1, 3, 7

€6.00

Be allergen aware

On our menus we use numbers to determine the specific allergen underneath each menu item, the glossary of which can be found at the back of the menu for your reference. More detailed information is available in our allergen booklet at the reception desk. If you are unsure in any way, please speak to one of our staff members. If you do have a serious allergy please inform the manager immediately upon arrival.

BROWNE'S

BAR

ALLERGY INFORMATION

Food ingredients that must be declared as allergens in the EU

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:

- (a) wheat based glucose syrups including dextrose
- (b) wheat based maltodextrins
- (c) glucose syrups based on barley
- (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin

2. Crustaceans and products thereof

3. Eggs and products thereof

4. Fish and products thereof, except:

- (a) fish gelatine used as carrier for vitamin or carotenoid preparations
- (b) fish gelatine or Isinglass used as fining agent in beer and wine

5. Peanuts and products thereof

6. Soybeans and products thereof, except:

- (a) fully refined soybean oil and fat
- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
- (c) vegetable oils derived from soybean sources
- (d) plant stanol ester produced from soybean sources

7. Milk and products thereof (including lactose), except:

- (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
- (b) lactitol

8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin

9. Celery and products thereof

10. Mustard and products thereof

11. Sesame seeds and products thereof

12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers

13. Lupin and products thereof

14. Molluscs and products thereof