



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

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Opening Act

Chef's Soup of the Day

Please ask your Server

Served with freshly baked wheaten bread

Allergens-Please ask your server

€6.30

Slane Castle Chowder

Served with dill scone

Allergens 1, 3, 4, 7, 14

€10.50

Castle Wings – Trilogy

Choose from: salt & pepper, classic hot or Slane Whiskey sticky glaze

Boyne Valley Blue cheese dip, celery

Allergens 3, 7, 9, 10

€10.50

Locally Sourced Mushrooms on Toast

Mushroom selection, garlic butter, toasted sourdough, tarragon crème fraiche

Allergens 1, 3, 7

€7.00

Prawn & Crab Cocktail

Plump prawns, Dunany crab meat, tossed in Bloody Mary dressing;
shredded lettuce, lemon, celery, brown bread

Allergens 1, 2, 3, 7, 9

€12.00

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Main Event

8oz Hereford Burger

Local cheddar, beef tomato, lettuce, red onion, sourdough & rye bap, ranch dressing, house fries

Allergens 1, 3, 7

€16.50

Catch of the Day

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

Allergens 1, 3, 4, 7

€17.60

Crispy Confit Duck Leg

Champ mash, sweet red cabbage, port jus

Allergens 7

€16.00

Beef Steak, Thyme & Onion Pie

Celeriac mash, warm crusty bread

Allergens 1, 3, 7, 9, 10

€17.00

Venison Ragu

Wild venison sausage, tomato ragu, fresh pasta fettucine, aged parmesan

Allergens 1, 3, 7, 9

€16.00

Cod & Spinach Lasagne

Local cheddar, house slaw

Allergens 1, 3, 4, 7

€15.50

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SANDWICH CORNER

Baked Ham, Vintage Cheddar

On croissant bun, piccalilli

Allergens 1, 3, 7, 9, 10

€7.00

Toasted Chicken Sub Roll

Roast chicken breast, crispy bacon, cos lettuce, tomato, creamy mayo

Allergens 1, 3, 7

€9.00

Griddled Beetroot & Spelt Bread

Buffalo mozzarella, sundried tomato tapenade, local leaves, basil mayo

Allergens 1, 3, 7

€8.00

Ruben Sandwich

Multigrain baguette, corned beef, sauerkraut, swiss cheese,
thousand island dressing

Allergens 1, 3, 7

€9.00

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Roast Chicken Caesar

Baby gem, smoked bacon, garlic croutons, Caesar dressing

Allergens 1, 3, 7

€13.50

Hot Smoked Salmon Salad

Baby potatoes, green beans, cherry tomatoes, spring onions, local leaves, horseradish dressing

Allergens 3, 4, 7

€15.50

Selection of Local Cheeses

Artisan crackers, fruit, chilli jam

Allergens 1, 3, 7

€9.00

Sides

House Fries

Sweet Potato Fries

Dressed Leaf Salad

House Slaw

Champ Mash

Saute Mushrooms

Seasonal Vegetables

€3.50

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DESSERTS

Warm Rustic Apple Pie

Fresh cream

Allergens 1, 3, 7

Salted Caramel Chocolate Brownie

Vanilla ice cream

Allergens 1, 3, 7

Blackberry & White Chocolate Brioche Pudding

Crème Anglaise, cream

Allergens 1, 3, 7

Caramelised Fig & Peach Mille Feuille

Fresh cream

Allergens 1, 3, 7

Hazelnut Affogato

Slane Whiskey ice cream, hazelnut espresso, amaretti biscuits

Allergens 1, 3, 7

Selection of Luxury Ice Cream

Please ask your server for today's flavours

Allergens 1, 3, 7

€7.00

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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 phytosterols and phytosterol esters from soybean sources
 - (d) plant stanol ester produced from vegetable oil sterols 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