



THE CASTLE HOTEL



STARTERS

PRAWN PIL PIL

Garlic & Chilli Prawns, Sun Dried Tomatoes,
served with Toasted Sourdough | Cr Wh Su
As a Main Course.....

CRISPY CHICKEN WINGS

Hot & Spicy Sauce, Toasted Sesame Seeds, Blue Cheese
Dressing, Celery Stick | Ce E M Mu Sese
As a Main Course.....

SEAFOOD CHOWDER

Fresh Cod, Smoked Coley & Salmon.
Served with Wheaten Soda Bread | F M Wh Su

SOUP OF THE DAY (V)

Wheaten Soda Bread | M Wh

GOATS CHEESE & BEETROOT SALAD (V)

Mixed Leaves & Greens, Balsamic Vinaigrette,
Toasted Walnuts | M N
As a Main Course.....

DEEP FRIED BRIE

Panko Breadcrumb, Mixed Leaves & Cranberry Sauce
| Wh

MAIN COURSES

9OZ IRISH RIBEYE STEAK

Sautéed Mushrooms & Onions, Peppercorn
Sauce, Homemade Chips | M Su

BACON CHEESE BURGER

Brioche Bun, Streaky Bacon, Lettuce, Tomato,
Cheddar Cheese Onion Rings, Homemade Chips | M
Wh

BBQ RIBS

McCarrens Pork Loin Rack of Ribs covered in BBQ
Sauce Served with Skinny Fries & Coleslaw | M Mu
Ce

FRESH COD & CHIPS

Beer Batter Cod, Homemade Chips, Mixed Leaves and a
side of Tartare Sauce | E F M M Su Wh

OVEN BAKED SALMON

Chef's Potatoes & Fresh Vegetables with Creamy
Wild Mushroom Sauce | F M Mu

SIDES

Homemade Chips

4.95

Onion Rings

4.95

Mash Potatoes

4.95

Side Salad

4.95

Roasted Vegetables

4.95

Garlic bread

4.95

MAIN COURSES

CREAMY CHICKEN & BACON PASTA

20.95

Chicken Breast, Bacon, Penne Pasta, Garlic, Parmesan
& Truffle oil | M Wh E Su

14.00

PASTA NAPOLETANA (V)

19.95

Penne Pasta, Tomato Sauce, Truffle oil, Aubergine,
Asparagus, Bell Pepper, Parmesan & Topped with
Watercress | Su Wh E Ce

19.50

12.95

18.95

VEGAN OPTION AVAILABLE (VG)

CHICKEN SUPREME

22.00

Served with Chefs Potatoes, Fresh Vegetables &
Creamy Wild Mushroom Sauce | M Su Wh

11.95

7.50

WARM CHICKEN & BACON SALAD

22.00

Chicken Breast, Streaky Bacon,
Dressed Mixed Leaves, Mixed Peppers,
Cherry Tomatoes, Toasted Pine Nuts | N Mu

12.95

18.95

12.95

WILD MUSHROOM VOL-AU-VENT (V)

19.00

Wild Mushroom Sauce Chef's Potatoes , Fresh Vegetables
topped with Watercress Drizzled with Truffle Oil | M Su
Wh

TRADITIONAL IRISH MAINS

BEEF & GUINNESS STEW

22.00

Chefs Potatoes, Fresh Vegetables & Topped with
Parsnip Crisps | M Su Wh Ce

35.00

21.95

BACON & CABBAGE

22.00

Sliced Bacon, Chefs Potatoes, Boiled Cabbage, White
Wine Sauce | Su M

24.00

DESSERTS

ICE CREAM SELECTION

9.00

Vanilla, Chocolate & Strawberry | M

23.00

BERRY CRUMBLE

9.00

Maple Cream, Vanilla Ice Cream & Raspberry
Coulis | M Wh

24.00

SALTED CARAMEL FONDANT

9.00

Fresh Cream, Berries & Vanilla Ice Cream M Wh E

CHOCOLATE FUDGE BROWNIE

9.00

Vanilla Ice-Cream, Chocolate Sauce, Pecans &
Caramel | M Wh N

PAVLOVA NEST

9.00

Maple Cream & Strawberries | Wh M E

Allergens: Wh Wheat, Ba Barley, Oa Oats, Ry Rye | Ce Celery | Cr Crustaceans | E Eggs | F Fish | L Lupin | M Milk | Mo Molluscs (Shellfish) | Mu Mustard |
N Nuts | P Peanuts | SeSe Sesame Seeds | So Soybeans | Su Sulphites | SD Sulphur Dioxide |

