



THE CASTLE HOTEL



STARTERS

PRAWN PIL PIL

Garlic & Chilli Prawns, Sun Dried Tomatoes,
served with Toasted Sourdough | Cr Wh Su

12

CRISPY CHICKEN WINGS

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

10.50

SEAFOOD CHOWDER

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

10.5

SOUP OF THE DAY (V)

Homemade Brown Bread | M Wh

7.5

GOATS CHEESE & BEETROOT SALAD (V)

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

9.5

18.5

SEAFOOD

FRESH COD & CHIPS

Beer Batter, Homemade Chips, Garden Salad, Tartare
Sauce | E F M M Su Wh

19.5

OVEN BAKED SALMON

Chef's Potatoes & Vegetables with Creamy Garlic
and Spinach Sauce | F M Mu

21

SALADS

WARM CHICKEN & BACON SALAD

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

19.5

VEGAN FALAFEL SALAD (VG)

Jalapeno Tomato Relish, Mixed Leaves, Bell Peppers,
Tomato | Cucumber & French Dressing | M

17.5

MAIN COURSES

8OZ IRISH RIBEYE STEAK

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

29.5

BACON CHEESE BURGER

Brioche Bun, Lettuce, Tomato, Onion Rings,
Homemade Chips | M Wh

21

17

BANGERS & MASH

Irish pork Sausages, Sage & Onion, Creamy Mash
Potatoes, Red Wine Gravy | Su Wh M

19.5

BEEF & GUINNESS STEW

Creamy Mash, Roasted Root Vegetables & Topped
with Parsnip Crisps | M Su Wh Ce

19.5

PANKO BREADED BREAST OF CHICKEN

Creamy Mash potatoes, Roasted Root Vegetables &
Creamy Truffle and White Wine Sauce | M Su Wh

21

WILD MUSHROOM VOL-AU-VENT (V)

Wild Mushroom and Truffle Sauce
Chef's Potatoes & Roasted Root Vegetables | M Su Wh

17.5

SIDES

Homemade Chips

4.5

Side Salad

4.5

Onion Rings

4.5

Roasted Vegetables

4.5

Mash Potatoes

4.5

Garlic bread

4.5

DESSERTS

ICE CREAM SELECTION

Vanilla, Chocolate & Strawberry | M

8

MIXED BERRY CRUMBLE

Mapel Cream, Vanilla Ice Cream | M Wh

8.5

STICKY TOFFEE PUDDING

Caramel Sauce, Cream & Berry Compote | M Wh

8.5

CHOCOLATE FUDGE BROWNIE

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

8.5

HOMEMADE APPLE PIE

Served W Custard & Vanilla Bean Ice Cream | M E

8.5

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 |



THE CASTLE HOTEL
★★★★