



THE CASTLE HOTEL



STARTERS

- PRAWN PIL PIL** 14
Garlic & Chilli Prawns, Sun Dried Tomatoes, served with Toasted Sourdough | Cr Wh Su
As a Main Course..... 19.5
- CRISPY CHICKEN WINGS** 12
Hot & Spicy Sauce, Toasted Sesame Seeds, Blue Cheese Dressing, Celery Stick | Ce E M Mu Ss
As a Main Course..... 18.5
- SEAFOOD CHOWDER** 10.5
Fresh Cod, Smoked Coley & Salmon. Served with Homemade Brown Bread | F M Wh Su
- SOUP OF THE DAY (V)** 7.5
Homemade Brown Bread | M Wh
- GOATS CHEESE & BEETROOT SALAD (V)** 10.5
Mixed Leaves & Greens, Balsamic Vinaigrette, Toasted Walnuts | M N
As a Main Course.... 18.5
- DEEP FRIED BRIE** 9.5
Panko Breadcrumb, Mixed Leaves & Cranberry Sauce | Wh

MAIN COURSES

- 9OZ IRISH RIBEYE STEAK** 33
Sautéed Mushrooms & Onions, Brandy Peppercorn Sauce, Homemade Chips | M Su
- BACON CHEESE BURGER** 21.5
Brioche Bun, Lettuce, Tomato, Onion Rings, Homemade Chips | M Wh
- FRESH COD & CHIPS** 22
Beer Batter, Homemade Chips, Garden Salad, Tartare Sauce | E F M M Su Wh
- OVEN BAKED SALMON** 22
Chef's Potatoes & Vegetables with Creamy Garlic and Spinach Sauce | F M Mu
- CHICKEN SUPREME** 22
Served with Creamy Mash Potatoes, Fresh Vegetables & White Wine Sauce | M Su Wh
- BBQ RIBS** 24
McCarrens Pork Loin Rack of Ribs covered in BBQ Sauce Served W Skinny Fries & Coleslaw | M Mu Ce

MAIN COURSES

- ROASTED TOMATO TAGLIATELLE (VG)** 19.5
Chickpeas, Sweet Potato, Courgette & Aubergine Cherry tomato, Garlic & Basil | Wh Ce
- WILD MUSHROOM VOL-AU-VENT (V)** 19
Wild Mushroom and Truffle Sauce
Chef's Potatoes & Roasted Root Vegetables | M Su Wh
- WARM CHICKEN & BACON SALAD** 19.5
Marinated Chicken Breast, Streaky Bacon, Dressed Mixed Leaves, Roasted Mixed Peppers, Cherry Tomatoes, Toasted Pine Nuts | N Mu

TRADITIONAL IRISH MAINS

- BEEF & GUINNESS STEW** 21
Creamy Mash, Roasted Root Vegetables & Topped with Parsnip Crisps | M Su Wh Ce
- BACON & CABBAGE** 21
Sliced Bacon, Creamy Mash Potatoes, Boiled Cabbage, White Wine Sauce | Su M

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** 8.5
Vanilla, Chocolate & Strawberry | M
- MIXED BERRY CRUMBLE** 8.5
Mapel Cream, Vanilla Ice Cream | M Wh
- SALTED CARAMEL FONDANT** 8.5
Fresh Cream, Berries & Vanilla Ice Cream M Wh E
- CHOCOLATE FUDGE BROWNIE** 8.5
Vanilla Ice-Cream, Chocolate Sauce, Pecans & Caramel | M Wh N
- PAVLOVA NEST** 8.5
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 |



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