



EVENING MENU

Sunday - Thursday 17:00 - 21:00 Last Orders 20.45 Sharp

Friday & Saturday 17:00 -22:00 Last Orders 21:45 Sharp

STARTERS

- PRAWN PIL PIL** 9.5
Garlic & Chilli Prawns, Sun Dried Tomatoes, served with Toasted Sourdough | Cr Wh Su
- ROASTED BEETROOT & GOATS CHEESE (V)** 8
Mixed Leaves & Greens, Balsamic Vinegar, Toasted Walnuts | M N
As a Main Course..... 15
- CRISPY CHICKEN WINGS** 9.5
Hot & Spicy Sauce, Green Chillies, Toasted Sesame Seeds, Blue Cheese Dressing, Celery Stick | Ce E M Mu Ss
As a Main Course..... 15
- SEAFOOD CHOWDER** 9.5
Fresh Cod, Smoked Coley & Salmon.
Served with Wheaten Soda Bread | F M Wh Su
- SOUP OF THE DAY (V)** 6.5
Wheaten Soda Bread | M Wh

MAIN COURSES

- 9OZ IRISH RIBEYE STEAK** 27
Sautéed Mushrooms & Onions, Brandy Peppercorn Sauce, Home Chips | M Su
Steaks may take up to 30 mins during busy period
- BACON CHEESE BURGER** 19
Brioche Bun, Lettuce, Tomato, Onion Rings, Homemade Chips | M Wh
- BEEF & GUINNESS STEW** 19
Chef's Potatoes & Vegetables with Parsnip Crisps | M Su Wh Ce
- SUPREME OF CHICKEN** 19
Served With Creamy Mash, Chefs Vegetables & Creamy Mushroom & Truffle Sauce | M Su
- VEGETABLE CURRY** 17
Mixed Veg & Chickpeas in a Creamy Coconut Curry Sauce with Basmati Rice | M Ce
Add Chicken or Pawns for €3 | Cr
- MEDITERRANEAN ROASTED VEG PASTA** 17
Sweet Bell Peppers, Onion & Courgette in a Tomato & Basil Sauce | Wh E
Add Chicken or Pawns for €3 | Cr

SEAFOOD

- FRESH COD & CHIPS** 19
5 Lamps Beer Batter, Home Fries, Garden Salad, Tartare Sauce | E F M M Su Wh
- OVEN BAKED NORTH ATLANTIC SALMON** 21
Preserved Lemon and Tartare Cream, Chef's Potatoes & Vegetables | F M Mu
- SEAFOOD LINGUINE** 18
Fresh Cod, Smoked Coley & Salmon in a Creamy White Wine Sauce with Dill & Parmesan | F Su M

SALADS

- WARM CHICKEN & BACON SALAD** 18
Marinated Chicken Breast, Bacon Lardons, Dressed Mixed Leaves, Roasted Mixed Peppers, Cherry Tomatoes, Toasted Pine Nuts | N Mu
- VEGAN FALAFEL SALAD (VG)** 16
Jalapeno Tomato Relish, Mixed Leaves, Bell Peppers, Tomato Cucumber & Vinaigrette Dressing

SIDES

- Home Fries 4.5
- Onion Rings 4.5
- Mash Potatoes 4.5
- Side Salad 4.5
- Fresh Vegetables 4.5
- Garlic bread 4.5

DESSERTS

- ICE CREAM SELECTION** 7
Vanilla, Chocolate & Strawberry | M
- MIXED BERRY CRUMBLE** 8
Maple Cream, Vanilla Bean Ice Cream | M Wh
- PEAR & ALMOND TART** 8
Vanilla Ice Cream
Topped with Mango & Passion Fruit Coulis | M Wh N
- CHOCOLATE FUDGE BROWNIE** 8
Vanilla Ice-Cream, Chocolate Sauce, Toasted Walnuts | M Wh N



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



WINE LIST

WHITE



MACABEO	6.5	8	24
Marques de Verdellano, Spain. Fruity, lasting ending, elegant, fresh & tasty with apple and pineapple aromas			
SAUVIGNON BLANC	7.5	9	28
Saint Marc Reserve, France Crisp and fresh with intense aromas of citrus and exotic fruits			
SAUVIGNON BLANC	7	8.5	26
Camino del Ray Reserve, Chile. Captures the unmistakable green freshness of the grape.			
PICPOUL DE PINET	7	8.5	26
Demaine Delsol, France Lively & fresh with equal acidity & roundness. Fruity & floral nose with hawthorn & lime tree notes			
PINOT GRIGIO	8	9.5	30
Gabriella, Italy. Mouth-watering, delicate, citrusy, dry with tangy finish with hints of nuts & toasted bread.			
CHARDONNAY	8	9.5	30
Shottesbrooke, Australia Fruit flavours dominate the palate with tight grained oak providing background & complexity.			
SOAVE	-	-	36
San Antonio, Italy Well-balanced, fruity, fresh & lingering with delicate bouquet of flowers.			
SAUVIGNON BLANC	-	-	32
Rabbit Island, New Zealand Fresh & vibrant with crisp varietal characters & beautiful mineral acidity			

ROSÉ



PETITES JAMELLES	6.5	8	24
Grenache, Languedoc, France Fresh & delicious with scents & flavours of strawberries.			
WHISPERING ANGEL			30
Cotes de Provence, France Smooth and creamy on the palate with red fruit, fresh herbs and tangy pink grapefruit notes. Enhanced by a vein of vibrant and clean minerality which makes the flavours complex through layers of fresh fruit			

RED



TEMPRANILLO	6.5	8	24
Marques de Verdellano, Spain Intense black cherry. Great fruit and berry jam aromas with a touch of cocoa.			
MERLOT	7.5	9	28
Saint Marc Reserve, France Supple wine with silky tannins. Intense aromas of red fruits & spices			
CABERNET SAUVIGNON	7	8.5	26
Camino del Ray Reserve, Chile. Packed with blackcurrants, blackberries & spice with refreshing acidity and fine tannins.			
MALBEC	7.5	9	28
Santa Ana, Argentina Black pepper and floral notes on the nose, a full bodied & rich palate with flavours of dark currents & sweet spice.			
SANGIOVESE	8.5	10	34
Farnio Montepulciano, Italy Fruity, medium-bodied, giving a lovely balance of ripe fruit and freshness. Rich notes of rose petals, cherry and plum			
SHIRAZ	7	8.5	26
Heathcote, Australia Dark berry fruit and gentle pepper spices create a smooth & elegant Shiraz			
BORDEAUX	-	-	35
Chateau Puyard, France A pleasant nose of red fruits, wild blueberries and peony flowers. Well balanced, with an overall harmony and a long aromatic finish.			
FLEURIE	-	-	42
Lupe Cholet, France On the palate, it is full-fleshed with good body and a very well balanced background.			

BUBBLES



CHAMPAGNE MOET & CHANDON	-	-	65
France Distinguished by a bright fruitiness with notes of green apple and white flowers. The enticing palate is enhanced by fine bubbles and it's elegant maturity is revealed in notes of brioche and wheat			
RIALTO PROSECCO	8.5	-	32
Veneto, Italy. A light fresh wine that has a nicely balanced structure, lightly floral aromas and attractive fruit flavours.			

All wines contain Sulphites