



## THE CASTLE HOTEL



### STARTERS

**ORGANIC IRISH SMOKED SALMON** 12  
Homemade Brown Bread, Celeriac, Fennel, Walnut Oil  
| Wh F E N Ce

**CRISPY CHICKEN WINGS** 10.50  
Hot & Spicy Sauce, Toasted Sesame Seeds, Blue Cheese  
Dressing, Celery Stick | Ce E M Mu Ss  
**As a Main Course.....**

**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)** 9.5  
Mixed Leaves & Greens, Balsamic Vinaigrette,  
Toasted Walnuts | M N  
**As a Main Course....**

### SEAFOOD

**HERB ENCRUSTED BAKED COD** 19.5  
Fresh Cod Topped w Citrus & Mixed Herb Breadcrumbs,  
Chef's Potatoes', Fresh Vegetables, Creamy White Sauce  
| M F Wh Su

**OVEN BAKED SALMON** 21  
Chef's Potatoes & Vegetables with Creamy Garlic  
and Spinach Sauce | F M Mu

### SALADS

**WARM CHICKEN & BACON SALAD** 19.5  
Marinated Chicken Breast, Streaky Bacon,  
Dressed Mixed Leaves, Roasted Mixed Peppers,  
Cherry Tomatoes, Toasted Pine Nuts | N Mu

**VEGAN FALAFEL SALAD (VG)** 17.5  
Jalapeno Tomato Relish, Mixed Leaves, Bell Peppers,  
Tomato | Cucumber & French Dressing | M

### MAIN COURSES

**8OZ IRISH RIBEYE STEAK** 29.5  
Sautéed Mushrooms & Onions, Brandy  
Peppercorn Sauce, Homemade Chips | M Su

**BACON CHEESE BURGER** 21  
Brioche Bun, Lettuce, Tomato, Onion Rings,  
Homemade Chips | M Wh

17  
**TURKEY & HAM** 19.5  
Red Wine Gravy, Chefs Potatoes, Fresh Vegetables,  
Sage & Onion Stuffing, | Su Wh M

**BEEF & GUINNESS STEW** 19.5  
Creamy Mash, Roasted Root Vegetables & Topped  
with Parsnip Crisps | M Su Wh Ce

**PANKO BREADED BREAST OF CHICKEN** 21  
Creamy Mash potatoes, Roasted Root Vegetables &  
Creamy Truffle and White Wine Sauce | M Su Wh

18.5  
**WILD MUSHROOM VOL-AU-VENT (V)** 17.5  
Wild Mushroom and Truffle Sauce  
Chef's Potatoes & Roasted Root Vegetables | M Su Wh

### 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  
Vanilla, Chocolate & Strawberry | M

**MIXED BERRY CRUMBLE** 8.5  
Mapel Cream, Vanilla Ice Cream | M Wh

**BAILEYS CHEESE CAKE** 8.5  
Chocolate Sauce, Cream & Mixed Berries | Wh M

**CHOCOLATE FUDGE BROWNIE** 8.5  
Vanilla Ice-Cream, Chocolate Sauce,  
Pecans & Caramel | M Wh N

**HOMEMADE APPLE PIE** 8.5  
Served W Custard & Vanilla Bean Ice Cream | 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 |



THE CASTLE HOTEL  
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