THE CASTLE HOTEL
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ST. PATRICK'S ALL DAY MENU

STARTERS

CRISPY CHICKEN WINGS 10.50

Hot & Spicy Sauce, Green Chillies, Toasted Sesame Seeds, Blue Cheese Dressing, Celery Stick | Ce E M Mu Ss

As a Main Course..... 17

SOUP OF THE DAY (V) 6.5

Wheaten Soda Bread | M Wh

MAIN COURSES

BACON CHEESE BURGER 19

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

FRESH COD & CHIPS 19

5 Lamps Beer Batter, Home Chips, Garden Salad, Tartare Sauce | E F M M Su Wh

BEEF & GUINNESS STEW 19.5

Chef's Potatoes & Vegetables with Parsnip Crisps | M Su Wh Ce

VEGAN FALAFEL SALAD (VG) 16

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

OVEN BAKED SALMON 21

Preserved Lemon and Tartare Cream, Chef's Potatoes & Vegetables | F M Mu

DESSERTS

ICE CREAM SELECTION 8

Vanilla, Chocolate & Strawberry | M

SUMMER BERRY CRUMBLE 8.5

Mapel Cream, Vanilla Bean Ice Cream | M Wh

CHOCOLATE FUDGE BROWNIE 8.5

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

STICKY TOFFEE PUDDING 8.5

Caramel Sauce, Cream & Berry Compote | M Wh

SIDES

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

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 |