



THE CASTLE HOTEL



Light Bites

Soup of the Day (V) Homemade Brown Bread Wh Ce M	6.5
Sea Food Chowder Homemade Brown Bread Wh Ce M Su	9.5
Crispy Chicken Wings Hot & Spicy Sauce Celery Toasted Sesame Seeds SeSe Ce	9.5
As a Main Course...	16
Bruschetta (V) Toasted Sourdough Buffalo Mozzarella Tomatoes Fresh basil Balsamic Reduction Wh M	9.5
Wicklow Brie (V) Melted on Toasted Homemade Brown Bread Cranberry Relish Mixed Leaves M Wh	9.5

Hearty Lunch

Beef & Guinness Stew Creamy Mash Roasted Root Vegetables Parsnip Crisps M Su Wh Ce	17
Goats Cheese & Beetroot Salad (V) Mixed Leaves & Greens Balsamic Vinaigrette Toasted Walnuts N M	16
Beer Battered Fish & Chips Homemade chips Mixed Leaves Tartar Sauce F M Wh Su	17
Vegan Falafel Salad (VG) Dressed Mixed Leaves Roasted Mixed Peppers Cherry Tomatoes, Toasted Pine Nuts N	16

Sandwiches

Ham and Cheese Toasted served on either white or sourdough Wh Mu M	10
BLT Bacon, Lettuce, Tomatoes on Toasted Sourdough Wh M	12
Egg Mayonnaise & Cress served on either White or Wheaten Brown Bread Wh M E	10
Open Smoked Salmon served on Homemade Brown Bread, Mixed Leaves Wh F M	12

All Sandwiches Served With Skinny Fries & Side Salad

Desserts

Homemade Apple pie served with Custard & Vanilla Ice Cream Wh M E	8
Sticky Toffee Pudding served with Toffee Sauce & Berry Compot Wh M E	8
Chocolate Fudge Brownie served with Vanilla ice-cream & Pecans Wh E M	8
Mixed Berry Crumble served Vanilla Ice-Cream & Berry Coulis Wh M E	8

Tea Coffee & Sweet Treats

Americano	2.80	Flat White	3.75	Cinnamon Swirl	4.00
Breakfast Tea	3.50	Macchiato	3.00	Bakewell Tart	4.00
Cappuccino	3.75	Mocha	4.00	Lemon Drizzle	4.00
Latte	3.75	Herbal Tea	3.50	Homemade Fruit Scone	3.00

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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