

# ISLAND BAR MENU

SERVED DAILY FROM 12PM TO 9PM

## STARTER

<b>CHEFS HOMEMADE SOUP OF THE DAY</b> (1A,7,9)(GFVA) Blanched homemade brown bread muffin	<b>5.50</b>
<b>ATLANTIC SEAFOOD CHOWDER</b> (1A,2,4,7,9,12,14)(GFVA) Mixed Atlantic seafood and shellfish bound in an aniseed flavoured cream reduction Blanched homemade brown bread muffin	<b>8.00</b>
<b>CASTLE OAKS CAESAR SALAD</b> (1A,3,4,7)(GFVA) Crisp Cos lettuce, bacon lardons, parmesan shavings, herb crouton, caesar dressing	<b>7.00</b>
<b>CHICKEN GOUJON SALAD</b> (1A,3,7) Irish prime chicken goujons on mixed leaves, drizzled in sweet chilli & garlic mayo	<b>7.50</b>
<b>BUFFALO CHICKEN WINGS</b> (7,9)(GF) Served fiery hot, BBQ or plain, with blue cheese dip and celery	<b>7.50</b>
<b>HOMEMADE FISH CAKES</b> (1A,2,3,4,7) Golden fried homemade fish cake with sauté scallions and fresh herbs served with a dill and lemon aioli.	<b>9.50</b>
<b>ORGANIC BEETROOT AND GOATS CHEESE TARTLET</b> (7,10,12) Served with a fennel cream and dressed garden leaves	<b>8.00</b>

## MAIN COURSE

<b>CHARGRILLED 10OZ IRISH RIB EYE STEAK</b> (7,9,12) Served with sauté mushrooms & onions, with a choice of garlic butter or brandy peppercorn sauce and hassleback potatoes	<b>28.00</b>
<b>HOMEMADE STEAK BURGER</b> (3,10,11)(GF) Irish angus steak burger on a sesame seed bun with lettuce, tomato & relish served with side salad & twice cooked house fries *Add Cheese & Bacon 1.50	<b>16.50</b>
<b>STIR FRY OF MARINATED CHICKEN AND VEGETABLES</b> (1A,3,7,8,9,12) With steamed noodles bound in a sweet chilli and garlic sauce finished with toasted cashew nuts	<b>14.50</b>
<b>GRILLED SALMON STEAK</b> (3,4,7,12)(GF) Served with tarragon infused hollandaise sauce and crushed baby potatoes	<b>18.00</b>
<b>CHICKEN &amp; VEGETABLE CURRY</b> (7,12) Served with basmati rice and poppadom	<b>14.50</b>
<b>CASTLE OAKS CHICKEN CAESAR SALAD</b> (1A,3,4,7)(GFVA) Steamed Irish Chicken, crisp cos lettuce, bacon lardons, parmesan shavings, herb crouton, Caesar dressing	<b>14.00</b>
<b>CASTLE OAKS MIXED GRILL</b> (1A,3) Classic mixed grill of tomato, sausage, bacon, mushrooms, beans, fried egg and grilled lamb chop. Served with hassleback baby potatoes	<b>24.00</b>
<b>VEGETARIAN TAGLIATELLE</b> (1A,3,7,9,12) Fresh tagliatelle bound in a garlic, spinach and forest mushroom cream served with a side of garlic bread Add Chicken 1.50	<b>13.50</b>
<b>FISH N' CHIPS</b> (1A,3,7) Beer battered fish with tartar sauce, mushy peas and twice cooked house fries	<b>17.00</b>



# GOURMET SANDWICHES

SERVED UNTIL 6PM DAILY

<b>SIRLOIN STEAK SANDWICH</b> (1A,7)(GFVA)	<b>16.50</b>
5oz sirloin steak topped with sauté mushrooms and onions with a choice of pepper sauce or garlic butter. Served with twice cooked house fries	
<b>TOASTED HOUSE SPECIAL</b> (1A,7)(GFVA)	<b>7.50</b>
Home baked ham, Dubliner cheddar cheese, onion, vine tomatoes and house tomato relish	
<b>CLASSIC B.L.T</b> (1A,7)(GFVA)	<b>10.95</b>
Triple toasted sandwich of crisp bacon, cos lettuce and vine tomato with twice cooked house fries	

## PIZZAS

<b>MARGARITA</b> (V) (1a,7)	<b>12.00</b>
Tomato sauce, mozzarella, basil	
<b>NAPOLETANA</b> (1a,4,7)	<b>14.50</b>
Tomato sauce, fresh tomatoes, anchovies, garlic, mozzarella and oregano	
<b>HAWAIIAN</b> (1a,7)	<b>13.00</b>
Tomato Sauce, ham, pineapple, mushrooms and mozzarella	
<b>MEAT LOVERS</b> (1a,7)	<b>15.00</b>
Tomato sauce, pepperoni, chicken, Limerick ham and mozzarella	
<b>CHICKEN PESTO</b> (1a,7,8)	<b>15.00</b>
Tomato sauce, chicken, peppers, onion, rocket, pesto drizzle and mozzarella	
<b>VEGGIE DELIGHT</b> (V)(1a,7)	<b>14.50</b>
Tomato sauce, sundried tomatoes, peppers, red onion, mushroom, rocket, mozzarella	
<b>THE CASTLE OAKS HOUSE SPECIAL</b> (V)(1a,7)	<b>14.00</b>
Tomato sauce, peppers, red onion, jalapeños, chilli oil and mozzarella Add chicken 1.00 extra	
<b>DIY PIZZA</b>	<b>12.00</b>
Fancy something that isn't on the menu? You can make your own pizza from any of the above toppings! 1 per meat, 0.50 per vegetable	

## SWEET TREATS

<b>SELECTION OF HOMEMADE ICE CREAMS</b> (3,7)(GF)	<b>5.50</b>
<b>BLANCHES CHEESECAKE OF THE DAY</b> (1A,3,7)	<b>6.50</b>
Served with Cream	
<b>WARM CHOCOLATE BROWNIE</b> (3,7)(GF)	<b>6.50</b>
Served with Vanilla Ice Cream	
<b>BREAD &amp; BUTTER PUDDING</b> (1A,3,7)	<b>6.50</b>
Served with Warm Custard	
<b>APPLE CRUMBLE</b> (1A,7)	<b>6.50</b>
Served with Warm Custard	

Allergen Index: 1. Cereals containing Gluten – 1a Wheat – 1b Oats – 1c Barley – 1d Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12 Sulphur Dioxide/Sulphites, 13. Lupin, 14. Molluscs