



ISLAND BAR MENU

Served Monday - Friday from 1pm - 9pm

Saturday & Sunday 1pm - 9pm

Small Plates

CHEFS HOMEMADE SOUP OF THE DAY 6.95

House Brown Bread(1A,7,9) GFAV

CASTLE OAKS CAESAR SALAD 8.50

Cos Lettuce, Bacon Lardons, Parmesan Shavings, Crouton, Caesar Dressing and (1a,3,5,12) (GFVA)

BUFFALO WINGS 9.00

Hickory Smoked BBQ or Hot & Spicy with Blue Cheese Dip coated in sesame seeds (1,3,6,7,9,10,11)

CRISPY ST. TOLAS GOATS CHEESE BON BONS 9.00

Mixed Leaves Salad, Roasted Beetroot, honey mustard dressing (1a,10,8,3,7,12)

BIG PLATES

10 OZ SIRLOIN STEAK 29.95

Cooked to your liking, Served with Sauté Mushrooms and Onions with a choice of Peppercorn Sauce or Garlic Butter (7,12)

CASTLE OAKS 8 OZ STEAK BURGER 17.50

Cahill's Cheddar, Limerick Streaky Bacon, Baby Gem, Beef Tomato, Country Relish, Served in a Brioche Bun, (1a,3,7,12)

GRILLED CAJUN SPICED CHICKEN BURGER 16.95

Cajun Spice, Baby Gem, Beef Tomato, chipotle sauce

Served in a Brioche Bun, (1a,7,3,12)

BEER BATTER CATCH OF THE DAY FISH 17.50

Cooked in Crispy Beer Batter, Served with Homemade Tartar Sauce, mushy Peas & Chips (1a,3,4,7,12)

THAI RED CURRY 15.00

Spicy Vegetable Curry Flavoured with Coconut Milk

Served with fried Rice & Poppadom GF Without Poppadum (1a,6,9,10)

Add Chicken 3.50

SPINACH & RICOTTA RAVIOLI 15.00

Creamy Tomato Sauce, Parmesan Shavings roast aubergine, courgette, red onion, mushrooms and peppers (1a,3,7,9)

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

PIZZA MENU

MARGARITA 13.00

Tomato Sauce, Mozzarella Basil (1a,7)

HAWAIIAN 14.50

Tomato Sauce Ham, Pineapple Mushrooms & Mozzarella (1a,7)

MEAT LOVERS 17.00

Tomato Sauce, Pepperoni, Chicken, Limerick Ham, & Mozzarella (1a,7)

CHICKEN PESTO 15.50

Tomato Sauce, Chicken, Peppers, Onions, Rocket, Pesto Drizzle & Mozzarella (1a,7,8)

GOURMET CASTLE OAKS PIZZA 18.00

Goats Cheese, Caramelised Red Onion, Pine Nuts, Spinach, Topped with Dressed Rocket (1A, 7,8)

ON THE SIDE

CHIPS (GF) 4.00

MASHED CREAM POTATO (7) 4.00

ONION RINGS (1a) 4.00

PORTION OF SEASONAL VEGETABLES (7) 4.00

TOSSED GARDEN SALAD (12) 4.00

SOMETHING SWEET

CHEESECAKE OF THE DAY 7.00

Served with Fresh Cream (1a,3,7,8)

DECONSTRUCTED EATON MESS (GF) 7.00

Fresh Berries, Meringue, Fresh Cream & Vanilla Ice Cream (3,7)

RHUBARB & BLACK CHERRY CRUMBLE 7.00

Vanilla Bean Ice Cream (1a,1b,3,7,8)

KNICKERBOCKER GLORY 7.00

Fresh Fruit Cocktail, Vanilla Ice Cream, Marshmallow & Chocolate Sauce (3,7,8)

CHOCOLATE DELICE 7.00

Flourless Genoise Sponge & Chocolate Orange Mousse Cake with Raspberry Sorbet (GF)(3,7,8)

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