

# EVENING menu

## TO START

**HOMEMADE SOUP OF THE DAY (GF,V,A)** 7.50  
served with freshly baked brown bread & country butter (1a,7,9)

**SPICY CHICKEN WINGS** 11.95/17.95  
cooked in our house spicy sauce, served with a cashel blue cheese dip (main course served with salad & fries) (1a,3,6)

**ATLANTIC SEAFOOD CHOWDER** 12.95  
fresh & smoked fish with glenbeigh mussels in a rich seafood broth served with our house soda bread (1a,1b,2,3,4,7,9,12,14)

**MUSHROOMS ON TOAST (V)** 11.95  
paris brown mushrooms cooked in a white wine & garlic cream sauce served on toasted sourdough topped with aged parmesan cheese (1a,7,9,10,12)

**DUCK SPRING ROLLS** 10.50  
hoi sin, mint & chilli dipping sauce (1a,3,4,6,9,10,12)

**BLUE BELL FALLS GOATS CHEESE TARTLET (V)** 11.95  
served with a red onion marmalade, cherry tomato confit, seasonal leaves, balsamic reduction & homemade pesto (1a,3,7,8,9,10,12)

## SALADS

**CASTLE OAKS CHICKEN CAESAR SALAD** 16.95  
herb croutons, shaved parmesan, bacon lardons, grilled chicken, caesar dressing (1a,3,6,7,10)

**CHARGRILLED HALLOUMI & RED PEPPER SALAD (GF,V)** 12.95  
chargrilled halloumi cheese, on a bed of mixed leaves & a saffron, garlic & pepper aioli (1a,3,6,7,10,12)

## TO FOLLOW

**CASTLE OAKS FISH & CHIPS** 21.95  
fresh hake coated in our house beer batter served with fries, tartar sauce, and mushy peas (1a,4,5,6,9)

**IRISH ANGUS 10oz SIRLOIN STEAK** 35.95  
cooked to order served with roscoff onion, sauté mushrooms and balsamic roasted cherry tomatoes, with fries and a choice of brandy & peppercorn, café de paris butter or red wine jus (1a,3,6,7,10)

**PAN FRIED SEABASS FILLETS (GF)** 25.95  
served with spring onion mash, grilled asparagus and salsa verde (4,9,10,12)

**IRISH ANGUS BEEF BURGER** 19.95  
in a toasted brioche bun with sauté onions, aged cheddar, lettuce, tomato, pickles served with side salad, fries & garlic aioli (1a,3,6,7,10)

**SLOW ROASTED PORK BELLY** 24.95  
served with black pudding bon bon, celeriac puree, dauphinoise potatoes, roast root vegetables and a rich red wine sauce (1a,3,6,7,10)

**ARTICHOKE, SPINACH & PINE NUT GARGANELLI PASTA** 18.95  
tossed in a tomato, garlic & parmesan cream, sauce served with garlic bread (1a,3,7,8,9,12)  
*add chicken: 3.00*

**HEREFORD IRISH 6oz STEAK SANDWICH** 21.95  
on a toasted ciabatta bun, tarragon mayo, caramelised onion & fresh rocket served with peppercorn sauce fries and salad (1a,3,7,9,10,12)

**CAJUN CHICKEN BURGER** 18.95  
cajun spiced breast of chicken with sauté peppers and onions, topped with cheese served with side salad, fries and guacamole (1a,3,6,7,10)

*Please also ask your server about chef's lunch special for today.*

## SIDES

**CHUNKY CHIPS** (1a,6) 5.00  
**SELECTION OF SEASONAL VEGETABLES** (2) 5.00  
**HOUSE SIDE SALAD** (6,10) 5.00  
**GARLIC CHEESE BREAD** (1a,6,10) 5.00

## TO FINISH

**WARM RHUBARB & GINGER CRUMBLE** 8.95  
berry compote, vanilla ice cream, sauce anglaise (1a,3,7)

**HOMEMADE LEMON POSSET** 8.95  
shortbread biscuit, champagne sorbet (1a,3,6,7,8)

**CHOCOLATE ORANGE CHEESECAKE** 8.95  
honeycomb ice cream (1a,3,6,7,8)

**HOMEMADE BREAD & BUTTER PUDDING** 8.95  
warm custard, salted caramel ice cream (1a,3,6,7)



CASTLE OAKS HOUSE  
HOTEL & ESTATE

