

LUNCH

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)

BLUE BELL FALLS GOATS CHEESE TARTLET 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

ARTICHOKE, SPINACH & PINE NUT GARGANELLI PASTA 18.50
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 & salad (1a,3,7,9,10,12)

BEER BATTERED MARKET FISH & CHIPS 19.95
fries, tartar sauce, mushy peas, lemon wedge (1a,4,5,6,9)

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)

CAJUN CHICKEN BURGER 18.50
cajun spiced breast of chicken with sauté peppers & onions, topped with cheese served with side salad, fries & guacamole
(1a,3,6,7,10)

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

SANDWICH CORNER

SWISS CHILLI CHICKEN WRAP 12.50
tender chicken with emmental cheese, sweet chilli mayo served with a baby leaf salad & a choice of chunky chips or a cup of soup (1a,3,6,7,10,12)

BLUEBELL FALLS GOATS CHEESE CIABATTA 13.50
caramelised red onion, goats cheese, pesto served with a baby leaf salad & a choice of chunky chips or a cup of soup (1a,3,6,7,10,12)

LIMERICK HAM CHEESE, ONION & TOMATO 12.95
baked & glazed limerick ham, cheddar cheese, onions, tomato & ballymaloe relish on fresh sourdough bread served with salad & choice of chunky chips or a cup of soup (1a,3,6,7,10,12)

SIDES ORDERS

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)

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. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.



CASTLE OAKS HOUSE
HOTEL & ESTATE

