CASTLE OAKS HOUSE
HOTEL & ESTATE

All day menu

TO START

HOMEMADE SOUP OF THE DAY 7.50
served with freshly baked brown bread and country butter
(1a,1b,3,7,9) (GF,V,A)

SPICY CHICKEN WINGS 11.95/17.95
tossed in our house hot sauce, served with a Cashel blue cheese dip and celery sticks (main course served with baby leaf salad and house fries) (1a,3,6,7,9)

BURRATTA BRUSCHETTA 10.50
creamy burratta, roasted vine tomatoes and extra virgin olive oil served on crusty bread with tossed house salad (1a,9,12)

CASTLE OAKS CHICKEN CAESAR SALAD 11.95/16.95
grilled marinated chicken breast, homemade herb croutons, shaved parmesan, crispy bacon lardons tossed in homemade caesar dressing (1a,3,4,6,7,10)

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

SANDWICHES (12-4PM)

CHICKEN CAESAR WRAP 13.95
grilled chicken breast, shaved parmesan, bacon lardons, crunchy lettuce and homemade caesar dressing in a white toasted tortilla wrap with tossed house salad and house fries (1a,3,4,6,7,10)

TUNA MELT 12.95
tuna, red onion, fresh dill mayonnaise, cheddar cheese on toasted sourdough bread served with tossed baby leaf salad and house fries (1a,3,4,6,7,9,10)

CASTLE OAKS TURKEY CLUB 14.95
turkey, crunchy lettuce, bacon, sliced tomato and egg mayonnaise on toasted bread with tossed baby leaf salad and house fries (1a,3,6,7,10)

THE STRADBALLY TOASTIE 12.95
glazed Limerick ham, Dubliner cheddar cheese, sliced red onion, sliced tomato in toasted sourdough with tossed baby leaf salad, house fries and a side of ballymaloe relish (1a,3,6,7,10)

MAIN EVENT

TRADITIONAL FISH AND CHIPS 21.95
Wild Atlantic fillets of hake coated in our famous crispy beer batter served with house fries, tartar sauce, and mushy peas (1a,4,5,6,9)

HEARTY BEEF AND GUINNESS CASSEROLE 21.95
slow cooked Irish beef in a guinness gravy, mushrooms, roasted vegetables served with creamy mashed potatoes (GF)(1c,7,9,12)

CHEF'S BANGERS & MASH 18.95
grilled pork and apple sausages served with burnt onion mashed potatoes, caramelised onion and red wine jus (1a,7,9,12)

PASTA PUTTANESCA 17.95
penne, capers, black olive, fresh chilli in a creamy white wine and tomato sauce served with homemade garlic bread (1a,3,7,9,12)
add chicken 3.00

IRISH ANGUS 10OZ SIRLOIN OF STEAK 38.00
cooked to order served with grilled Portobello mushroom, balsamic roasted cherry tomatoes, and beer battered onion rings with fries and a choice of brandy and peppercorn, or red wine jus (1a,3,6,7,10)

CASTLE OAKS CATCH OF THE DAY 25.95
please ask your server for the catch of the day (4)

THAI GREEN VEGETABLE CURRY 18.50
served with basmati rice and prawn crackers (4,6,9,12)
add Wild Atlantic prawns 4.00
add chicken 3.00

BURGERS

IRISH ANGUS BEEF BURGER 19.95
Irish angus beef patty in a toasted brioche bun with crispy bacon, aged cheddar cheese, house burger sauce crunchy lettuce with house fries, baby leaf salad and homemade slaw (1a,3,6,7,10)

RANCH CHICKEN BURGER 18.95
grilled marinated breast of chicken, crispy bacon, crunchy lettuce, cheddar cheese, homemade ranch sauce served with house fries, baby leaf salad and homemade slaw (1a,3,6,7,10)

THE HERMITAGE BURGER 19.95
mozzarella cheese and jalapeno topped Irish angus beef patty, house burger sauce, baby gem lettuce, onion rings in a toasted brioche bun with house fries, baby leaf salad and homemade slaw (1a,3,6,7,10)

SOMETHING SWEET

CLASSIC STICKY TOFFEE PUDDING 8.95
served with a scoop of vanilla ice cream (1a,3,7)

CASTLE OAKS PROFITEROLES 8.95
served with warm chocolate sauce and caramelised hazelnuts (1a,3,6,7,8)

STRAWBERRY MERINGUE CHEESECAKE 8.95
served with crumbled meringue, chantilly cream and homemade strawberry compote (1a,3,7)

HOMEMADE BREAD & BUTTER PUDDING 8.95
served with a scoop of vanilla ice cream and warm custard (1a,3,6,7,8)

SELECTION OF ICE CREAM 7.95
selection of ice cream (Madagascan vanilla, strawberry or chocolate) drizzled with chocolate sauce (3,6,7)

please inform your server if you have any allergens or dietary requirements

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.

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