WELCOME

Our Executive Head Chef Alain Gaulier along with Bistro Head Chef JJ and their team of chef's welcome you to May's Bistro. We offer a unique array of dishes for you today ranging from your traditional classics to our original recipes only found here! We pride in sourcing local when possible and using only the finest and freshest ingredients available along Ireland's West Coast. All our beef, lamb and chicken is of Irish origin and is fully traceable, creating and delivering a dining experience which will excite the most discerning of tastes. The Corcoran's wish you an enjoyable and relaxing dining experience at May's Bistro.

FREE WI FI

Network Name: Castle

Password: castle123

Food Allergy Notice

Food prepared here may contain nuts and other ingredients which may cause allergic reactions. If you or any of your guests have an allergy please inform your server and our chefs will be happy to accommodate your needs.

START

Soup of the Day with Home Made Brown Bread	V	€4.80
May's Bistro Chowder with Home Made Brown Bread		€6.90
Power Salad Mixed Mesculin Leaf with Diced Beets Cherry Tomatoes, Cucumber Topped		€7.90 €11.90
Add Warm Cajun Chicken Add Strips of Beef Add Tiger Prawns Goats Cheese V	€3.00 €3.50 €3.50	
Warm Boilie Goats Cheese tossed in toasted seeds with Beetroo	ot Chutney & Petite Salad	€7.90
Hot & Spicy Chicken Wings with a homemade Barbecue Sauce & Petite Salad		€7.70
Killary Fjord Mussels A french Classic of Steamed Mussels served in Lemongrass & Coconut Veloute		€9.90
Fish Cake Golden Crumbled fish cake Served w	ith Baby Leaf, Tomato & Fennel Salsa	€8.50

Gluten Free & Allergy menu available on request

LIGHT BITES

SANDWICH SELECTION Choose 2 from a selection of traditional fillings Cajun Chicken Ham Tuna Cheese Salad	
Plain Toasted	€4.40 €4.90
Soup & Sandwich Selection Combo	€8.20
Chowder & Sandwich Selection Combo	€9.00
Joe's Special Chicken Wrap Tortilla wrap stuffed with warm cajun chicken breast, diced Spring Onions, Mixed Peppers & Tomato generously coated with grated Cheddar Cheese & Sweet Chilli Mayonnaise. Served with Petite Salad & Homemade Chips	€9.50
Duo of Salmon Open Sandwich Poached & Smoked Salmon on Homemade Brown Bread , Dill, Lemon Aoili & Petite	€9.50 Salad
JJ's Toasted Panini Filled with Smoked Applewood Cheese, Glazed Turkey Breast & Pepperjam served Home Made Chips & Petite Salad	€8.50 with
Atlantic Poached Salmon Nicoise Large Nicoise Salad, Italian Mixed Olives, Green Beans & Boiled Egg	€9.90
Anne's Classic Steak Sandwich Slivered Minute Steak on Ciabatta Bread, served with Baby Gem lettuce, Tomato, Red Onions, Cracked Pepper Mayonnaise Served with Petite Salad & Home Made Chips Gluten Free & Allergy menu available on request	€14.90

Welcome to the home of the worlds greatest steak!

When it comes to beef, there is nothing better than a dry - aged steak. Our local in house dry aged beef has a remarkable depth of flavour. This is achieved by sourcing local beef from the highest grade of traditional breeds of cattle hanging their prime cuts of beef for up to 21 days. The process enhances the beef which offers a more succulent, tender, improved buttery texture and mellower yet beefier taste.



PAN FRIED DRY AGED FILLET

8oz

€25.50

The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour

DRY AGED RIB EYE

10₀z

€24.90

Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

DRY AGED SIRLOIN

907

€23 90

One of the most flavour some steaks, and it's almost as tender as a fillet. All of the above are served on a Bed of Fried Onions & Mushrooms with Homecut Chunky Chips & Petite Salad or Mashed Potato & Seasonal Vegetables.

STEAK SAUCE

Garlic Butter | Pepper Sauce | Wild Mushroom & Tarragon

SURF YOUR STEAK!

Sautéed Prawns in Garlic Butter

€3.50

MAIN

The BISTRO Gourmet Burger Homemade 6oz burger with 100% Irish Beef, Tomato & Onion with Ballymaloe Relish on a Too Waterford Blaa Served with Petite Salad & Homemade Chips Add Streaky Bacon €0.50c ■ Add Cheese €0.50c	€13.90 asted
The Chicken Fillet Burger Grilled Butterfly of Chicken Breast dusted in Cajun Spices with Tomato, Onion & Ballymaloe Relish Served with Petite Salad & Homemade Chips Add Streaky Bacon €0.50c •Add Cheese €0.50c	€12.90
Beer Battered Cod & Chips Fillet of Atlantic Cod, dipped in our homemade Beer Batter, served with Mint Pea Puree, Homemade Chips & Tartare Sauce	€15.50
Hot & Spicy Chicken Wings with Homemade Barbecue Sauce & Homemade Chips	€12.90
Clew Bay Classic Fish Pie A selection of Chunky Clew Bay Seafood served in a Creamy Sauce Topped with a Cheesy Crac	€15.90 ked Potato
Creamy Italian Tagliatelle V Egg & Tender Leaf Spinach Tagliatelle with Wild Mushrooms, Broccoli & Spring Onion Add Warm Cajun Chicken €3.00 • Add Strips of Beef €3.50 • Add Tiger Prawns €3.50	€13.50
Vegetarian Rice Noodle Stir Fry V Mixed with our Homemade Ginger, Garlic & Sweet Chilli Sauce Add Warm Cajun Chicken €3.00 • Add Strips of Beef €3.50 • Add Tiger Prawns €3.50	€12.90
Roasted Supreme of Chicken Oven Roasted Breast of Chicken with wild Mushroom & Madeira Cream & champ mash	€15.50
Fillet of Salmon Pan Seared Salmon served with Sautéed Baby Potatoes, Wilted Spinach & Lemon Beurre Blanc	€16.90
Killary Fjord Mussels A french Classic of Steamed Mussels served in Lemongrass & Coconut Veloute	€16.60
SIDE ORDERS	
Homemade Chunky Chips €2.40 Side Salad €2.90 Sweet Potato Chonion Rings €2.90 Garlic Bread €2.40 Mashed Potatoe Vegetables of the Day €2.60	•

DESSERT

Apple Pie with Creme Anglaise & Vanilla Ice Cream	€5.80
Jelly & Ice Cream	€4.00
Traditional Sherry Trifle	€4.50
Chocolate & Cointreau Mousse	€5.80
Gluten Free Chocolate Crumb & Raspberry Sorbet	€5.80
Toblerone Cheesecake with Chocolate Ice Cream & Smothered in Baileys Sauce	€5.80
Vanilla Bean Creme Brulee with Shortbread Pistachio Ice Cream & Chocolate Sauce	€5.80
Nugat Parfait With Hazelnuts, Chocolate Sauce served with a Choclate Biscuit	€5.50
Ice Cream & Sorbet Selection served with Coulis & Shortbread	€4.50
Cheese Platter Selection of Cheese, Pickles, Candied Walnuts, Crackers, Chutney & Grapes	€7.50
Dessert of the Day	€5.80
TEA & COFFEES	
Espresso	€2.40
Double Espresso	€2.90
Cafe Late	€2.70
Cappuccino	€2.70
Americano	€2.70
Mocha	€3.10
Hot Chocolate	€2.70
Freshly Brewed Bewleys: Tea or Coffee	€2.00
Homemade Fruit Scone	€2.00
with Chantilly Cream & Strawberry Jam	