

May^{'S}

AT THE
CASTLECOURT HOTEL

FOOD ALLERGY NOTICE;

Food prepared here may contain nuts and other ingredients which can 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.

FRIENDLY OPTIONS AVAILABLE:

C COELIAC | V VEGETARIAN |  VEGAN



We support local!
Scan here to view our suppliers.

STARTER

SOUP OF THE DAY €6.50

With Home Made Brown Bread

MAY'S BISTRO CHOWDER €9.50

With Home Made Brown Bread **c**

GOATS CHEESE CROSTINI €10.90

with petit salad

WILD IRISH MUSSELS **c** €11.50

A French Classic of Steamed Mussels served in Creamy White Wine Parsley & Garlic Sauce

SWEET SESAME GLAZED CHICKEN WINGS STARTER €10.50

Served with mixed side salad

MAIN COURSE €17.50

POWER SALAD **c** STARTER €10.50

Mixed Mesclun Leaf with Avocado,

MAIN COURSE €15.50

Seeds, Cherry Tomatoes, Red Onion, Grated Carrot with a Greek Feta Cheese

Add Warm Chicken €4 | Add Strips of Beef €4.50 | Add Tiger Prawns €4.50

CARROT, COURGETTE & HALLOUMI CAKE €9.50

A fine blend of Carrot, Courgette and topped with grilled Haloumi with a side of Garlic Mayo and Side Salad

DUCK & BACON SALAD STARTER €12.90

Mixed leaves, orange, broad beans, red onion, carrots, hoisin sauce

MAIN COURSE €20.90

DEEP FRIED CALAMARI €10.90

with tartar sauce & salad

MAIN COURSE

SIGNATURE STEAKS

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 c **80Z** **€35.90**

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

DRY AGED RIB EYE c **100Z** **€31.90**

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 c **90Z** **€32.90**

One of the most flavour some steaks, and it's almost as tender as a fillet.

SURF YOUR STEAK! **Sautéed Prawns in Garlic Butter** **€4.50**

STEAK SAUCE: Choose one of the following

Garlic Butter | Pepper Sauce | Wild Mushroom

STEAKS served on a Bed of Fried Onions & Mushrooms with Slow Roasted Tomatoes.

CHOOSE YOUR SIDE:

Chips & Salad | Creamy Potatoes & Vegetables

THE BISTRO GOURMET BURGER €18.50

Homemade 6oz burger with 100% Irish Beef, topped with Tomato, Onion & Iceberg lettuce with Homemade Burger Sauce on a Toasted Brioche Bun
Served with Homemade Slaw & Homemade Chips
Add Streaky Bacon €1 Add Cheese €0.50c

CLEWBAY SEAFOOD €22.90

Breaded prawns, chunky battered cod bites & breaded calamari rings with garlic mayonnaise, sweet chili sauce, salad & sweet potato fries

THE CHICKEN FILLET BURGER €17.50

Grilled Butterfly of Chicken Breast dusted in Cajun Spices with Tomato, Onion & Iceberg with Homemade Burger Sauce
on a Toasted Brioche Bun, Served with Slaw & Homemade Chips
Add Streaky Bacon €1 Add Cheese €0.50c

BEER BATTERED COD & CHIPS €19.50

Fillet of Atlantic Cod, dipped in our homemade Beer Batter, served with Mint Pea Puree, Homemade Chips & Tartare Sauce

MILD CHICKEN KORMA **c** €18.50

served with rice & a poppadom

VEGAN CHICKPEA & VEGETABLE KORMA **c v**  €16.90

Served with rice & poppadom

ROASTED SUPREME OF CHICKEN €19.90

Oven Roasted Breast of Chicken with creamy mash potatoes, seasonal vegetables with a Creamy Wild Mushroom Sauce

WILD IRISH MUSSELS €19.50

A French Classic of Steamed Mussels
served in Creamy White Wine Parsley & Garlic Sauce

THREE BEAN STEW €15.50

A blend of Spices, fresh vegetables and beans brought together in a one pot stew served with rice

VEGETARIAN EGG NOODLE STIR FRY €15.50

Mixed with our Homemade Ginger, Garlic & Sweet Chilli Sauce

Add Warm Chicken €4 Add Strips of Beef €4.50 Add Tiger Prawns €4.50

FILLET OF SALMON €22.50

Pan Seared Salmon served with Sautéed Baby Potatoes, Wilted Spinach & White Wine & Herb Sauce

CREAMY ITALIAN TAGLIATELLE PASTA €16.00

In a creamy sauce with Wild Mushrooms, Broccoli & Spring Onion

Add Warm Chicken €4 Add Strips of Beef €4.50 Add Tiger Prawns €4.50

PAN FRIED FILLET OF SEABASS €22.50

Pan fried baby potatoes, roasted root vegetables served with a white wine sauce

BEYOND MEAT BURGER v €18.00

The world's first plant-based burger that looks, cooks and satisfies like beef without GMOs, soy, or gluten. Served with jalapeño relish, lettuce, tomato, vegan mayonnaise in a toasted vegan bun. With petit salad & homemade fries

SIDES

Homemade Chunky Chips	€4.50	Garlic Bread	€4.50
Side Salad	€4.50	Mashed Potatoes	€4.50
Sweet Potato Chips	€5.00	Onion Rings	€4.50
Vegetables of the Day	€4.50	Homemade Style Slaw	€3.50

DESSERT

STICKY TOFFEE PUDDING €7.50

served with ginger & caramel sauce and Irish mist ice cream

LEMON MOUSSE €7.50

served with meringue, fruit coulis & berry sorbet

WARM APPLE PIE €7.50

served with homemade custard & vanilla ice cream

TOBLERONE CHEESECAKE €7.50

served a caramel sauce and chocolate ice cream

HOMEMADE SHERRY TRIFLE €6.90

with crème Chantilly sauce & vanilla ice cream

HOMEMADE ICE CREAM SELECTION €6.90

DESSERT OF THE DAY €7.50

JELLY & HOMEMADE ICE CREAM €5.50

Our Ice Cream is home made and contains eggs

BEVERAGES

Freshly Brewed Bewleys Tea €2.80

Espresso €2.70

Cafe Latte €3.10

Cappuccino €3.10

Mocha €3.10

Hot Chocolate €3.50

French Coffee €6.80

Irish Coffee €6.80

Baileys Coffee €6.80

Calypso Coffee €6.80