

# May<sup>'S</sup>

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AT THE  
CASTLECOURT HOTEL

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## 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

1 Wheat, 2 Crustacean, 3 Egg, 4 Fish, 5 Peanuts, 6 Soy, 7 Dairy, 8 Treenuts, 9 Celery, 10 Mustard, 11 Sesame,  
12 Sulphites, 13 Lupin, 14 Molluscs.



We support local!

Scan here to view our suppliers.

# STARTER

## SOUP OF THE DAY

€7.00

With Home Made Brown Bread

1, 3, 5, 7, 8, 9, 11, 13

## MAY'S BISTRO CHOWDER

€10.00

With Home Made Brown Bread **c**

1, 3, 4, 5, 7, 8, 9, 11, 13

## GOATS CHEESE CROSTINI

€11.50

with petit salad

1, 7, 10

## WILD IRISH MUSSELS **c**

€13.50

A French Classic of Steamed Mussels served in Creamy

White Wine Parsley & Garlic Sauce

2, 7, 9, 12, 14

## SWEET SESAME GLAZED CHICKEN WINGS

STARTER

€11.00

Served with mixed side salad

MAIN COURSE

€18.90

1, 6, 10, 11, 12

## POWER SALAD **c**

STARTER

€11.00

Mixed Mesclun Leaf with Avocado,

MAIN COURSE

€16.50

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

Add Warm Chicken €5 | Add Strips of Beef €5.50

| Add Tiger Prawns

€5.50

5, 7, 8, 10, 11

## CARROT, COURGETTE & HALLOUMI CAKE

€10.90

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

1, 3, 7, 10

## DUCK & BACON SALAD

STARTER

€13.90

Mixed leaves, orange, broad beans,

MAIN COURSE

€21.90

red onion, carrots, hoisin sauce

6, 10

## DEEP FRIED CALAMARI

€11.90

with tartar sauce & salad

1, 2, 3, 4, 10, 14

# 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 7 **80Z** **€39.50**

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

**DRY AGED RIB EYE** c 7 **100Z** **€36.50**

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 7 **90Z** **€35.50**

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

**SURF YOUR STEAK!** Sautéed Prawns in Garlic Butter 4,7 **€5.50**

STEAK SAUCE: Choose one of the following

Garlic Butter 7 | Pepper Sauce 7 | Wild Mushroom

All STEAKS are Served on a Bed of Fried Onions & Mushrooms, Slow Roasted Tomatoes & Chips.

**THE BISTRO GOURMET BURGER** €19.90

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 €2.50 Add Cheese €1

1, 3, 7

**CLEWBAY SEAFOOD** €23.90

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

1, 2, 3, 4, 10, 13

**THE CHICKEN FILLET BURGER** €18.90

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 €2.50 Add Cheese €1

1, 3, 7

**BEER BATTERED COD & CHIPS** €20.50

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

1, 4, 12

**MILD CHICKEN KORMA** **C** €22.50

served with rice & a poppadom

5, 9

**VEGAN CHICKPEA & VEGETABLE KORMA** **C V**  €17.50

Served with rice & poppadom

5, 9

**ROASTED SUPREME OF CHICKEN** €20.90

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

7

**WILD IRISH MUSSELS** €20.50

A French Classic of Steamed Mussels

served in Creamy White Wine Parsley & Garlic Sauce

2, 7, 9, 12, 14

**THREE BEAN STEW** €16.50

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

**VEGETARIAN EGG NOODLE STIR FRY** €16.50

Mixed with our Homemade Ginger, Garlic & Sweet Chilli Sauce

Add Warm Chicken €5    Add Strips of Beef €5.50    Add Tiger Prawns €5.50

1, 3, 6, 7, 9, 11

**FILLET OF SALMON** €24.90

Pan Seared Salmon served with Sautéed Baby Potatoes,

Wilted Spinach & White Wine & Herb Sauce

4, 7, 12

**CREAMY ITALIAN TAGLIATELLE PASTA** €17.00

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

Add Warm Chicken €5    Add Strips of Beef €5.50    Add Tiger Prawns €5.50

1, 3, 7

**PAN FRIED FILLET OF SEABASS** €24.50

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

4, 7, 12

**BEYOND MEAT BURGER v** €19.90

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

1, 10

## SIDES

Homemade Chunky Chips	€5	Garlic Bread 1,7	€5
Side Salad 10	€5	Mashed Potatoes 7	€5
Sweet Potato Chips 13	€5.50	Onion Rings 1,3	€5
Vegetables of the Day 7	€5	Homemade Style Slaw 3,10	€3.50

# DESSERT

**PORTOS CHEESECAKE OF THE DAY** €7.50

Served with Ice Cream

1.7

**POLENTA CAKE** €7.50

Fresh Lemon Curd, Raspberry Coulis, Crushed Meringue

3.7.8

**HOMEMADE APPLE PIE** €7.50

Served with Warm Custard & Vanilla Ice Cream

1.3.7.8

**HOUSE WHITE CHOCOLATE AND RASPBERRY GATEAUX** €7.50

With Homemade Vanilla Ice Cream

1.3.7

**CLASSIC CRÈME BRÛLÉE** €7.50

With Zesty Porridge Flap Jack (GF)

3.7

**MAY'S CHOCOLATE BROWNIE** €7.50

Caramelised Popcorn and Peanut Butter Ice Cream

1.3.7.8

**HOMEMADE SHERRY TRIFLE** €6.90

With Crème Chantilly Sauce and Vanilla Ice Cream

1.3.7

**JELLY & HOMEMADE ICE CREAM** €5.50

3.7

**DESSERT OF THE DAY** €7.50

**SELECTION OF HOMEMADE ICE CREAM** €6.90

3.7

Our Ice Cream is home made and contains eggs

# BEVERAGES

Freshly Brewed Bewleys Tea €3.20

Espresso €3.70

Cafe Latte €3.80

Cappuccino €3.80

Americano €3.70

Mocha €3.80

Hot Chocolate €4.10

French Coffee €7.20

Irish Coffee €7.20

Baileys Coffee €7.20

Calypso Coffee €7.20