

# starter

**Freshly steamed Clew Bay Mussels** €8.90  
served in a liaison of shallots, garlic, parsley & white wine  
SP, MS , TN, MO

**Orchard Soup Of The Day** with homemade brown bread €4.90  
W, TN, CY

**Toasted Sourdough Bruschetta** with a glaze of €9.70  
oak smoked salmon & a melt of brie  
WH, SP, TN, PN, EG, MH, FH, MO

**Slices of Smoked Chicken** garnished €10.90  
with dressed baby leaves & pickled vegetables  
SP, MO

**Watermelon Ribbons with Pineapple & fresh mint salsa** €5.50  
with apple & pear puree  
WH, MO, EG, MK, SP

**Kelly's of Newport Black Pudding** with crispy bacon bites, €8.50  
baby potatoes & dressed red pepper vinaigrette leaves  
WH, MO, EG, MK, SP

**Castlecourt Super Salad** with fresh avocado, €8.20  
beetroot, cherry tomato, feta & broccoli, tossed together  
with crisp greens & walnuts under a red pepper vinaigrette  
SP, MK, MO, TN, PN

# mains course

**Slow Roast Pulled Pork Burger** in a spiced rub served on a toasted brioche with a side of apple slaw & Ballymaloe relish  
WH, PN, TN, LP, EG, MK, MO €12.90

**Freshly steamed Clew Bay Mussels**  
served in a liaison of shallots, garlic, parsley & white wine  
SP, MS, TN, MK €16.90

**Slaney Valley Braised Lamb Shank & boxty**  
slow cooked in a nage of fresh herbs & red wine  
WH, MK, CY, SP €16.90

**Butter poached Killary Fillet Of Salmon**  
with a roast vegetables puree & a white onion fish veloute  
SP, FH, MK €17.90

**Roast Half Duckling** brushed with a glaze of cinnamon & honey served with a finish of braise red cabbage & a cointreau & orange sauce  
SP, SY, SE €17.50

**Thyme Roast Supreme of Chicken**  
surrounded by brandy cream mushrooms & a nest of saffron rice  
SP, MK, CY €16.90

**Wild Atlantic Way Chilled Seafood Platter**  
clewby crab claws, smoked salmon, smoked mackerel, prawns & tuna with sea vegetables, red onion, pepper mayonnaise dip & sauce aoilli €24.00

**Fresh Catch Of The Day s**  
served with seasonal vegetables & veloute sauce  
WH, SP, CY, MK, TN €17.50

**IN HOUSE STONE BAKED PIZZA**  
Margarita €13.50

**Roast Chicken with a Trio of Pickled Bell Peppers**  
WH, LP €15.50

CS: Crustaceans, MS: Molluscs, FH: Fish, PN: Peanuts, TN: Tree Nuts, MK: Milk, SY: Soya, SE: Sesame Seeds, EG: Egg, CY: Celery, MD: Mustard, WH: Wheat, GF: Gluten Free .Despite food not containing nuts, we cannot guarantee that certain foods were not prepared in a 100% nut free environment

# main course

**Freshly carved Roast Of The Day** €17.50  
served with seasonal vegetables & chasseur sauce  
SP, WH

**Dry Aged Rib Eye** - choice of dry age succulent steak  
served with fondant potato, red onion marmalade with a pepper or  
garlic butter sauce;

Rib eye	100z	€26.90	*€6.60
Sirloin	90z	€25.90	*€6.50
Fillet	80z	€27.50	*€7.50

\*Steak supplement on an inclusive menu  
SP, WH, MK

**Wok Fried Oyster Seasonal Vegetable Stir fry** €13.90

Add sweet chilli glazed king prawns €17.70

Add aged strips of black angus of beef €17.70

Add dry rubbed marinated strips of chicken €17.70

WH

**Nut Roast Vegetable Risotto** €15.00

With a Tomato & Cucumber Salsa

TN, PN, WH, SP, EG, MK

**Mild Chicken Korma** sautéed with fresh vegetables, €15.90

coconut milk & lemon-grass served with basmati rice & poppadoms

PN, TN, SE, MK, WH, CY, MO

**Castlecourt Super Salad**, fresh avocado, beetroot, €12.90

cherry tomato, feta & broccoli tossed

with crisp greens & walnuts under a red pepper vinaigrette

SP, MK, MO, TN, PN

**Roast Tomato, Mozzarella & Spinach Wellington** €14.00

WH, MK, EG