



BRASSERIE

&

Garden Room

SERVED DAILY FROM 15.30 - 21.45

PLEASE NOTIFY YOUR SERVER IF YOU ANY DIETARY REQUIREMENTS
OR IF YOU REQUIRE MENU ALLERGEN INFORMATION

TO START

5.50	FRESHLY PREPARED SOUP OF THE DAY <i>traditional soda bread with creamery butter</i>
7.50	HEARTY SEAFOOD CHOWDER <i>symphony of seafood, diced vegetables, white wine and spring onion velouté</i>
7.00	SELECTION OF FRESHLY BAKED BREADS TO SHARE <i>hummus, basil pesto, lapenade and red onion marmalade</i>
8.95 STARTER 13.95 MAIN	HOT N' SPICY CHICKEN WINGS <i>marinated chicken wings in cajun spices, vegetable crudité, blue cheese dressing</i>
8.95	SMOKED CHICKEN SALAD <i>sun-dried tomato, black olive, filo basket, crispy rocket, mustard mayo</i>
10.00	SAUTÉED DUBLIN BAY PRAWNS <i>chill, garlic and lime butter, toasted ciabatta</i>
8.75	HEIRLOOM TOMATO, BOCCONCINI CHEESE & BASIL LEAF <i>on warm garlic sourdough toast</i>
9.00	SMOKED MACKEREL PÂTE <i>Guinness & treacle bread, ginger & lime aioli</i>
8.95	BBQ SUCKLING PORK RIBS <i>fennel & white cabbage star</i>
8.25	GOATS CHEESE ROULADE <i>poached pear, brioche, candied walnut</i>

SALADS

8.95 STARTER 9.95 MAIN	CAESAR SALAD <i>baby gem lettuce, croutons, lardons of bacon, toasted pine nuts, parmesan cheese and anchovy dressing</i>
10.50 STARTER 13.50 MAIN	ADD CHAR GRILLED FILLETS OF CHICKEN TO YOUR CAESAR SALAD
12.00	THE SUPERFOOD <i>black pudding, beetroot, pomegranate, mixed leaves and avocado salad</i>
9.95	THE ROAST VEGETABLE <i>herb couscous and sundried tomato hummus salad, pepper coulis</i>
11.00	THE CRABMEAT <i>grapefruit, radish and apple salad</i>

LARGE BOTTLES OF STILL OR SPARKLING WATER 2.50
When the bottle is empty we will replace it for you free of charge

TO FOLLOW

	THAI GREEN CHICKEN CURRY <i>Asian vegetables, basmati rice</i>	16.95
	MARKET FRESH COD & CHIPS <i>beer battered filets of cod French fries, tartar sauce, pea purée, lemon wedge</i>	16.95
	PAN SEARED LAMBS LIVER <i>pearl onion and savoy cabbage, red wine jus</i>	14.95
	GRILLED FILLETS OF WEST COAST SEA BASS <i>potato, scallion and butterbean, sauce vierge</i>	19.95
	ROASTED SALMON FILLET <i>crushed new potatoes, bok choy, lime and cilantro aioli</i>	17.95
	HOMEMADE STEAK BURGER <i>grilled 8oz Irish beef burger, tomato relish, lettuce and red onion on a floury bap served with french fries</i> <small>COOKING TIME 15-20 MINS</small> <i>add cheddar, emmental, cashel blue or smoked bacon</i>	15.50 EACH 1.00
	CHARGRILLED 21 DAY AGED 10oz IRISH ANGUS SIRLOIN STEAK <i>crispy onion rings, french fries, choice of red wine jus/garlic butter/pepper sauce</i>	25.95
	CHARGRILLED 21 DAY AGED 10oz IRISH ANGUS RIBEYE STEAK <i>blue cheese butter, broccolini french fries, choice of red wine jus/garlic butter/pepper sauce</i>	25.95
	DEEP FRIED SCAMPI <i>tartar sauce, salad, french fries</i>	16.95
	SPINACH AND RICOTTA TORTELLINI <i>tomato and basil cream sauce, aged parmesan, house pesto</i>	16.50
	RIGATONI PASTA <small>GLUTEN FREE PASTA OPTION'S ALSO AVAILABLE</small> <i>three cheese sauce, white cheddar, gruyere and parmesan, hazelnut crumb</i>	16.00
	CHICKEN & CASHEW NUT STIR FRY <i>sautéed strips of chicken, oriental style vegetables, roasted cashews, soy bean sauce</i>	16.50
	OVEN BAKED FILLET OF MONKFISH <i>ratatouille, creamed potatoes, oil and citrus butter</i>	22.00
	MEDALLIONS OF PORK <i>cauliflower gratin, carrot and ginger purée, red wine & port reduction</i>	18.00
	CHARGRILLED CHICKEN FILLET BURGER <i>Asian slaw, Cajun mayo, wholemeal and sesame seed bun, French fries</i>	15.50
	CASTLETROY STEAK SANDWICH <i>Irish sirloin steak on ciabatta, red onion marmalade, garlic aioli and rocket served with French fries</i>	15.95

OPTIONAL SIDES €3.50 EACH
mashed potatoes / french fries / fresh market vegetables / side salad / onion rings

TO FINISH

	DARK CHOCOLATE FONDANT <i>black cherry compote, mascarpone ice cream</i> <small>COOKING TIME 10 MINS</small>	6.95
	SELECTION OF HOMEMADE ICE CREAM <i>raspberry tulle snap, chocolate sauce, fresh berries</i>	6.95
	STEAMED APPLE & BLACKBERRY PUDDING <i>apple cinnamon ice cream</i>	6.95
	RASPBERRY CRÈME BRÛLÉE <i>vanilla short bread biscotti</i>	6.95
	IRISH ARTISAN CHEESE BOARD <i>selection of cheeses, house chutney, grapes, crackers</i>	9.00
	RHUBARB POSSET <i>rhubarb orange purée, crisp ginger crumble, brandy snap</i>	6.95

SUPPLIERS: BEEF: Pallas Foods - VEGETABLES: Richardson's
POULTRY: Corrib Foods & O'Connell's Butchers - FISH: CS Fish, Co. Clare

BRASSERIE

EARLY BIRD MENU

SERVED DAILY FROM 16.00 - 18.00
2 COURSE €20 OR 3 COURSE €25

TO START

CHEF'S SOUP OF THE DAY <i>traditional soda and treacle bread with country butter</i>
SMOKED MACKEREL PÂTE <i>Guinness & treacle bread, ginger & lime aioli</i>
HOT N' SPICY CHICKEN WINGS <i>marinated chicken wings in cajun spices, vegetable crudité, blue cheese dressing</i>
CAESAR SALAD <i>baby gem lettuce, croutons, lardons of bacon, toasted pine nuts, parmesan cheese and anchovy dressing</i>
GOATS CHEESE ROULADE <i>poached pear, brioche, candied walnut</i>

TO FOLLOW

THAI GREEN CHICKEN CURRY <i>Asian vegetables, basmati rice</i>
ROASTED SALMON FILLET <i>crushed new potatoes, bok choy, lime and cilantro aioli</i>
HOMEMADE STEAK BURGER <i>grilled 8oz Irish beef burger, tomato relish, lettuce and red onion on a floury bap served with french fries</i> <small>COOKING TIME 15-20 MINS</small> <i>cheddar, emmental, Cashel blue or smoked bacon add 1.00 each</i>
SPINACH AND RICOTTA TORTELLINI <i>tomato and basil cream sauce, aged parmesan, house pesto</i>
MEDALLIONS OF PORK <i>cauliflower gratin, carrot and ginger purée, red wine & port reduction</i>

TO FINISH

DARK CHOCOLATE FONDANT <i>black cherry compote, mascarpone ice cream</i> <small>COOKING TIME 10 MINS</small>
SELECTION OF HOMEMADE ICE CREAM <i>raspberry tulle snap, chocolate sauce, fresh berries</i>
STEAMED APPLE & BLACKBERRY PUDDING <i>apple cinnamon ice cream</i>
RASPBERRY CRÈME BRÛLÉE <i>vanilla short bread biscotti</i>
RHUBARB POSSET <i>rhubarb orange purée, crisp ginger crumble, brandy snap</i>

FRESHLY GROUND BARISTA COFFEES

2.80	AMERICANO
2.95	CAPPUCCINO
2.95	LATTE
2.65	ESPRESSO
3.00	MOCHA

TEA SELECTION

2.50 SMALL	FRESHLY BREWED TEA
4.80 LARGE	
4.00	NEWBY OF LONDON LOOSE LEAF TEA
2.50	SPECIALITY TEA

SPECIALITY COFFEES

6.70	IRISH COFFEE
6.70	FRENCH COFFEE
6.70	CALYPSO COFFEE
6.70	BAILEYS COFFEE

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