

Castle Hotel Macroom Bar Food Menu



In 1951 Killarney man Dan Buckley arrived in Macroom having travelled by bus with his suitcase and two greyhounds and established the Castle Hotel with his wife Maureen. Since then the hotel has stood at the centre of the vibrant Mid-Cork community, offering a genuine Irish welcome to both locals and visitors from near and far. We are proud to promote real, local, sustainable food. **Bain taitneamh as do bhéile!**



STARTERS

Chicken Wings €8

Irish chicken wings with pickled celery
Choose: (1,6,7,9,10)
Barbecue sauce | Hot sauce

Gubbeen Chorizo €8.5

Chorizo from Gubbeen Farm in Schull, West Cork, cooked in sherry and served with grilled house sourdough (1,10)

Free-Range Chicken Liver Pate €8

Traditional pate made from East Ferry chicken livers, with cumberland sauce and sourdough toast (1,7)

Kilmichael Goats Cheese Caponata €9

Fresh and mild Sunview goats cheese with Sicilian style 'caponata' aubergine and mixed vegetable stew and sourdough toast (1,7,9)

SALADS

Warm Cajun Chicken Salad sm/lrg €9/€13

Irish chicken rubbed in Cajun spices, mixed leaves, red onion, sun-dried tomato, pickled cucumber, red cabbage pickle and house salad dressing (10)

Toonsbridge Halloumi Salad €9.5

Grilled halloumi cheese from Toonsbridge Dairy, tossed salad, dried cranberries, toasted seeds with preserved lemon dressing (7)

Grilled East Ferry Chicken Salad €14.5

Baby Cos lettuce, grilled East Ferry free-range chicken breast, pickled cucumber, toasted seeds with buttermilk and herb dressing (3,7)

Michael Twomey Butchers | Coolea Cheese | Lynch's Bakery | McCarthys Fruit & Veg | Macroom Buffalo Cheese | Sunview Goats Cheese | Toonsbridge Dairy | McCarthy Butchers Kanturk | Carrigcleena Poultry | Tom O'Brien's Free-range Eggs | Gloun Cross Dairy | Macroom Oatmeal Mills | East Ferry Poultry | Caroline Robinson | Gubbeen Farm | West Cork Coffee

BOARDS & SLATES

Ideal for two or just for you.

Wild Atlantic Way Seafood Slate €19

Atlantic hake goujons, monkfish scampi, smoked salmon and smoked mackerel crush. All served with house crackers and brown soda bread (1,2,3,4,7,10,14)

Cheese and Charcuterie Board €19

Coolea, Toonsbridge, Gubbeen and Macroom buffalo cheeses. Gubbeen cured meats, Duhallow spiced beef & McCarthy's Kanturk Queen pudding. All served with grilled house sourdough, olives and chutney (1,3,7,8,11)

MAINS

Castle Curry €15

Red curry, basmati rice, coriander yoghurt and naan bread [half rice, half chips + €2] (1,3,7)

Choose:

Chicken | Butternut squash and chickpea

Fish and Chips €16.5

Golden fried Atlantic hake, pea puree, tartare sauce and chips (1,3,4,7)

Monkfish Scampi €21

Golden fried Atlantic monkfish 'scampi', lemon aioli, salad and chips (1,3,4,7)

Fish of the day €18

Pan-roasted Irish fish of the day, white wine cream sauce, potatoes and vegetables. Please ask you server for details (4,7)

Quinoa cakes €15

Crispy patties of quinoa, mild spice, fresh herbs and Kilmichael goats cheese served with polenta chips, cool tzatziki sauce and salad (3,7,8)

Roast Cauliflower Steak €15

Pan-roasted cauliflower served with salad, polenta chips and your choice of sauce

Choose: (7)

Mediterranean tomato sauce | Chimmichurri

Nut Loaf €15

Roasted lentil and vegetable nut loaf, Ballymaloe relish, chips and salad (3,5,7,10)

Michael Twomey's Steaks

10oz Irish Angus sirloin/striploin €27

Irish Wagyu steak €Varies

Please ask your server for details. For optimum flavour and texture, our Wagyu steaks are cooked to medium-rare and sliced by the chef.

All our steaks are served with onion rings and chips. Choose: (1,3,7)

Garlic butter | Pepper Sauce | Chimmichurri

What's Wagyu?

Wagyu beef is a traditional Japanese breed, famous the world over for its incredible flavour and distinctive marbling. In 2015 our butcher Mike Twomey introduced the breed to Cork, crossing it with local herds. Working with Mike, John Desmond and team, we select some of the lesser known steak cuts from the rump, chuck and blade that deliver the flavour and texture that we look for @westcorkwagyu

Castle Burger €15

Michael Twomey's Wagyu beef patty, house ketchup, lettuce, tomato and onion in a toasted brioche bun, served with chips and slaw

Choose: (1,3,7,10,11)

Classic

Macroom Buffalo Mozzarella (+€1.5)

Cheddar & Kanturk Streaky Rasher (+€1.5)

Toonsbridge Smoked Scamorza (+€1.5)

Jack Mac's Queen Pudding (+€2.5)

Moroccan Lamb Tagine €16

Moroccan style stew of Michael Twomey's Shandangan lamb, preserved lemon, almonds, saffron, dried fruit and herb couscous (1,7,8)

Traditional Roast Chicken €16.5

East Ferry free-range chicken supreme, onion and thyme stuffing croquette, roasting jus, bread sauce, redcurrant, potatoes and vegetables (1,7)

Carrigcleena Duck Leg Confit €16.5

Outdoor-reared Carrigcleena duck leg confit, Kanturk sausage, cassoulet beans, roasting jus, potatoes and vegetables (1,6,7)

SIDES €3

Market Vegetables (7) | Mashed Potatoes (7) |

House Salad (10) | Chips | Onion Rings (1,3,7) |

Coleslaw (3) | Polenta & Coolea Chips (7) [+€1]

ALLERGENS

Please notify your server of any allergens or special dietary requirements. Our chefs work with all fourteen allergens. For your convenience, each menu item lists all associated allergens, which correspond to the allergen key as listed below.

Key: (1) Cereals containing Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphur Dioxide and Sulphites (13) Lupin (14) Molluscs

SANDWICHES

Choose Lynch's sliced pan, Walsh's Waterford Blaa, house brown soda or wrap. Gluten free bread also available.

COLD

Roast Chicken €6

With stuffing and mayonnaise (1,3,7)

House-Baked Ham €6

With Dijon mustard (1,7,10)

Irish Cheddar Cheese €6

With red onion and relish (1,7)

Cork Reuben €7

McCarthy's Kanturk spiced beef, pickled red cabbage, cheddar and mustard mayo (1,3,7,10)

Open Smoked Salmon €10.5

With pickled cucumber and salad leaves(1,4,7)

HOT

B.L.T. €7

Kanturk streaky rasher bacon, lettuce, tomato and mayonnaise (1,3,7)

Toasted Special €7

House-baked ham, cheddar cheese, tomato and onion (1,7)

Toasted Chicken €7

Chicken, cheddar cheese, sun-dried tomato and pesto (1,7,8)

Toasted Cheese €6.5

Cheddar cheese, sun-dried tomato, onion and pesto (1,7,8)

Spicy Chicken €8

Cajun Chicken, Lettuce, Tomato and Marie Rose Sauce (1, 3, 7)

Gubbeen Toastie €8

Gubbeen salami, gubbeen cheese and red onion jam (1,7)

Scamorza Toastie €8

Toonsbridge smoked scamorza cheese, sun-dried tomato and Ballymaloe relish (1,7)

DESSERTS €5.8

Banoffee pie with caramel sauce (1,3,7,8)

Classic tiramisu (1,3,7)

Gluten and dairy free chocolate, date and nut slice (5,8)

Red berry pavlova (3,7)

Cheesecake of the moment (1,3,7)

Warm chocolate brownie with chocolate sauce (1,3,7)

Gloun Cross Dairy vanilla pannacotta with fruit compote and hazelnut praline (7,8)

Affogato - vanilla ice cream and our speciality espresso (3,7,8)

Caramel ice cream, banana and butterscotch sundae (1,3,7)

Local farmhouse cheeses, house crackers and chutney (+€2) (1,3,7,8)

COFFEE/TEA

Our single origin coffee is roasted by Golden Bean Coffee Roasters, Ballymaloe and West Cork Coffee, Inishannon and changes with the seasons.

Our Milk, supplied by Gloun Cross Dairy, Dunmanway, Co. Cork, is steamed to optimum drinking temperature of 55-65°C. If you like your drink a little hotter, please ask.

Black - €2.5
Espresso | Americano

White - €3
Flat White 5oz | Cappuccino 6oz | Latte 8oz

Herbal Teas- €2.8
Camomile | Earl Grey | Peppermint | Green

Barrys Irish Tea €2.5

Chai Latte €3