



## STARTERS

**Homemade Soup of the Day** (6,9) V & VG

**Casey's Seafood Chowder** (2, 4, 9)

Tomato-based chowder made with the finest West Cork whitefish & smoked fish. Served with cream on the side (7).

**Feta, Pear, Walnut Beetroot salad** (6, 7, 8, 10, 11)

Served with toasts seeds and honey mustard dressing.

**Smoked Mackerel Pâte** (1,4, 6,7, 10,12)

Served with crispy toast & fennel, celery apple slaw.

**Pil Pil Prawns** (2)

cooked in Garlic, olive oil, spice and chilli flake.

Served with homemade bread (1)

## SIDE ORDERS

**Side Salad of the day** (10)

**Double-cooked House Chips**

**Potato of the Day** (7) Check with Server

**Vegetables**

**Feel free to ask for a container, to take home any food you don't finish—enjoy it later!**

## MAIN COURSES

**Casey's Fish & Chips** (1, 1a, 1b, 1c, 4)

Traditional Fish and home cut-double cooked chips with mushy peas or salad.

Deep fried white fish in a light homemade batter made with our pale ale Sherkin Lass (brewed on site) with homemade tartar sauce. (3, 6, 10, 12)

**Tempura Prawns** (1a, 2, 3, 6, 10, 11, 12) **Starter 25.20 Main**

(Deep fried in rapeseed oil) Union hall prawn tails lightly cooked in a homemade batter, made with our West Cork pale ale Sherkin Lass (brewed here) till golden. Served with sweet chilli sauce and garlic mayonnaise. Main course served with salad and fries .

**Black Sole on the Bone** (4, 7) **Suitable for sharing** per 500g:

Grilled and served with lemon parsley butter, along with leek fondue, greens & garlic roast potatoes.

Weights may vary from 0.3Kg to 1.8kg (approx 1lb-4lb).

**Prime Irish Sirloin Steak 8oz** (6, 7, 12)

Cooked to your preference with a choice of pepper sauce (6, 7, 12), blue cheese sauce (7), garlic butter (7).

Choose between: Steamed green vegetables, roast cherry tomatoes and thyme potatoes or sauté onions and mushroom, salad (10, 12) and fries.

**Homemade Thai Red Curry** (6,12)

Served with basmati rice.

**With chicken**

**With fish** (4)

**Roast of the Day** (Ask your server for details)

**Vegetarian Dish of the Day** (Ask your server for details)

**Fish of the Day** (Ask your server for details)

### ALLERGEN INFORMATION

CEREALS CONTAINING GLUTEN: 1Wheat: 1a, Barley: 1b, Oat: 1c, Malt: 1d, Rye: 1e, Spelt: 1f, Semolina: 1g

CRUSTACEANS:2

FISH: 4

SOYBEANS: 6

NUTS: 8

MUSTARD: 10

SULPHITES: 12

MOLLUSCS: 14

EGG:3

PEANUTS: 5

MILK: 7

CELERY: 9

SESAME SEEDS: 11

LUPIN: 13

V: Vegetarian  
VG: Vegan



**Original  
Irish  
Hotels**