



Restaurant Menu

STARTERS

Homemade Soup of the Day (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).

Caprese Salad (7, 10, 12)

West Cork buffalo mozzarella, vine ripe tomatoes, fresh basil with a balsamic vinegar reduction.

Smoked Salmon Plate (4, 6, 10, 12)

Served with red onion, Capers & dill dressing.

Prawn Pil Pil (2)

Garlic Union Hall prawns with a little heat, smoked paprika and olive oil. Served with crusty bread. (1)

SIDE ORDERS

Side Salad of the day (10)

Double-cooked House Chips

Potato of the Day (7) Check with Server

Vegetables

MAIN COURSES

7.65

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

22.60

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)

10.80

Fish of the Day (Ask your server for details)

14.20

Tempura Prawns (1a, 2, 3, 6, 10, 11, 12)

Starter 24.20 Main 40.70

(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 kimchi salad and fries .

26.00

Black Sole on the Bone (4, 7) Suitable for sharing

per 500g: 51.50

Grilled and served with lemon parsley butter, along with ratatouille, spinach & garlic roast potatoes. Weights may vary from 0.4g to 1.8kg (approx 1lb-4lb).

24.20

Wild Atlantic Way Seafood Platter (Cold) suitable for sharing

45.30

Chef's Selection of fresh, locally sourced fish & shellfish. Smoked salmon, smoked mackerel pâté, **whole prawns in shell**, mussels, white crab meat, crab toes, marinated herring. Smoked salmon mousse & crab claws. Served with salad & double-cooked house chips. (1, 2, 3, 4, 6, 7, 10, 12, 14)

4.10

Prime Irish Striploin Steak 8oz (6, 7, 12)

35.20

4.50

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

4.50

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

4.50

Roast of the Day (Ask your server for details)

Polenta Crusted Aubergine (3, 6, 7, 8, 12) V

21.50

Pan fried with an almond, chili & scallion filling, sweet pepper concasse and spinach with chickpeas.

ALLERGEN INFORMATION

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

CRUSTACEANS:2

EGG:3

FISH: 4

PEANUTS: 5

SOYBEANS: 6

MILK: 7

NUTS: 8

CELERY: 9

MUSTARD: 10

SESAME SEEDS: 11

SULPHITES: 12

LUPIN: 13

MOLLUSCS: 14

V: Vegetarian
VG: Vegan



Original Irish Hotels

Kids Menu

KIDS' MAIN DISHES

Half portion of our **Roast of the Day** (7)

Half portion of our **Fish of the Day** (4, 7)

Our fish & roast of the day are served with vegetables and potatoes.

Pasta of the day

Casey's Golden Fish Bites (1a, 3, 4, 7)

Casey's Golden Free Range Chicken Goujons (1a, 3, 7)

Both served with fries, rice or plain pasta (1a, 3)

Pizza Margherita (1, 6)

Tomato Sauce & Mozzarella Cheese.

SIDE ORDERS

Baby Bowl (7)

Puréed vegetables & potatoes topped with gravy or our soup of the day.

Double-cooked House Chips

11.40

13.00

8.20

9.30

9.70

14.00

3.80

4.50

KIDS' DESSERTS

Pancake (1a, 3, 7) with Summer Fruits 9.90

Old-School Jelly & Ice-Cream (3, 7) 4.50

Knickerbocker Glory (3, 6, 7) 8.90

1 Scoop of Ice-Cream with biscuit (1a, 3, 6, 7) 3.40

2 Scoops of Ice-Cream with biscuit (1a, 3, 6, 7) 6.80

KIDS' DRINKS

Glass of Milk (7) 1.05

Glass of Cordial 0.50

Jug of Cordial 1.20

Pint of Milk (7) 1.90

Pint of Cordial 0.90

Hot Chocolate (7) 3.95

Polite Notice

Our Fastnet dining room is reserved for families and children.

Enjoy your Meal. Go raibh míle maith agaibh.