



## Appetisers

Homemade Carrot and Parsnip Soup V, D, C prepared daily with the Freshest of Ingredients.	5.65
Casey's of Baltimore Seafood Chowder D, C <u>Tomato based</u> and using the finest West Cork whitefish, smoked fish and crab	6.95
Feta, Pear & Walnut Salad	7.95
Seafood Bites with garlic dip	7.90
Smoked Salmon with Red Onions & Capers	11.99

*All served with Casey's of Baltimore Homemade Brown Bread*

## To share

Wild Atlantic Way Ploughmans Plate	13.90
Skeaghanore Smoked Duck, Gubbeen Salami, House Honey Cooked Ham, Gubbeen Cheese, Round Tower Cheese, House Sauces & Pickles	

## Main Course

Traditional Fish & Chips (Home Cut) with Mushy Peas Casey's Tribute to a classic dish. Today's Catch of the Day, deep fried in a light traditional Homemade batter -made with <u>Sherkin Lass</u> (brewed on site)	15.60
Pan Fried Cod with White Wine & Dill Sauce - -C - served with Broccoli, Roast Carrots & Champ potato	21.95
Roaring Water Bay Mussels - C- From our shellfish farm, Picked & Handwashed in the Kitchen, (So May have some Beard attached) - Naturally Fresh from the sea, steamed in the shell with white wine, garlic & onions Served with Mixed Leaves & Fries (with Main Course)	Starter 8.20      Main 18.20
Prime Irish Roast Beef with Gravy served with Roast Carrots & French Beans & Roast Potatoes	14.95
Prime Hereford Irish Sirloin Steak 8oz -C- served with grilled tomato, French Beans & Rosemary Roasted Potatoes with Sautés Mushrooms & Onion - Peppered sauce or Garlic Butter	25.85
Vegetable Stir Fry Stir Fry Vegetables, on a bed of Rice, Soya sauce	16.75
Pan Fried Scallops served with Carrots, Broccoli & Roast Potatoes	28.90
Tempura Prawns (Deep Fried in Rapeseed Oil) served with sweet chilli & Garlic Mayonnaise Union Hall Prawn Tails shelled and lightly cooked in a homemade batter, made with West Cork Pale Ale Sherkin Lass (brewed) until golden, served with Mixed Leaves & Fries (with Main Course)	Starter 12.75      Main 28.50
Black Sole On the Bone - C- Grilled & served with lemon butter. Weights vary from 0.4g to 1.8g approx 1lb to 4lb. Served with Broccoli, Carrots & Champ Potato	Per Half Kg 28.80