

STARTERS | MAINS | PIZZA | DESSERTS | KIDS MENU | SANDWICHES | COCKTAILS

www.courtmacsherryhotel.ie



STARTERS

Crisp and Flavourful Classic Caesar Salad with a Mediterranean Twist (add chicken $16 \mid$ add prawns 18) $AI = 1, 2, 3, 4, 7$	13.50
Spicy Louisiana Hot Sauce & Mango Cauliflower Wings with blackened corn & red pepper salsa, lemon & herb vegan mayonnaise, and wasabi sesame. Gluten Free, Vegan AI = 11	14.50
Spicy Chicken Wings 13.50/ Main Served with celery sticks and blue cheese mayo. Al= 6,7	21.00
Courtmacsherry Chicken Tenders Tender chicken strips served with mixed greens. Accompanied by a delicate lemongrass yogurt sauce. AI = 1, 3, 6, 7	14.50
Courtmacsherry Prawns Mildly Spicy Fresh chilli, garlic & ginger butter, garlic bread toast. AI = 1, 2, 6, 7	15.50
Homemade Chicken Liver Pâté with Cumberland sauce, Toasted Brioche & Dressed Salad AI = 1, 7	13.50
Seafood Chowder Selection of Irish Fish & Atlantic Seafood, Herb Cream, with Homemade Brown Bread AI = 1, 2, 4, 7	11.50
Homemade Soup of the Day (Please ask Server) Served with homemade brown bread. AI = 1, 7	7.50

ALLERGENS

Food Allergens List:

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

MAIN COURSES

10oz Hereford Sirloin Steak Onion Rings, Roasted Tomatoes, Mushrooms, Onion's, Pepper Sauce or Garlic Butter, and Homemade Chips AI = 1, 6, 7	34.50
Terry's Roasted Silver Hill Half Duck Homemade orange sauce, tender stem broccoli and mash potatoes. AI = 1, 3,6,7,12	28.00
Billy's Golden Fried Fillet of Haddock In beer batter, served with tartare sauce, mushy peas, and homemade chips AI = 1, 4, 7	20.50
Korean Fried Chicken Burger Crispy fried breast of chicken, kimchi style slaw, gem lettuce, spicy gochujang BBQ sauce, pickled ginger mayonnaise, wasabi sesame, and homemade chips AI = 1, 6, 7, 9, 11	21.50
6 Hour Braised Short Rib of Beef Served with Mash, Pancetta & Mushroom Jus AI = 7, 12	23.00
Thai Red Chicken Curry Served with Rice & Poppadom Prawns 22.50 Vegetarian 18.00 AI = 1, 2, 6, 7, 8, 3, 4	21.50
Traditional Roast of The Day Served with Seasonal Vegetables, Mash Potatoes, & Gravy AI = 7, 12, 1	19.95
Courtmacsherry Cashel Blue 10oz Ribeye 'Steak Frites' Grilled Irish Hereford Ribeye Steak with Cashel Blue Cheese homemade chips, and peppercorn sauce (Chef's recommendation is media AI = 1, 7	26.00 um)
Courtmacsherry Chicken Tenders Tender chicken strips served with mixed greens and crispy potato chips. Accompanied by a delicate lemongrass yogurt sauce. AI = 1, 3, 6, 7	21.00
Pan-Fried Salmon Adorned with Garlic Beurre Blanc, Herb-Marinated Roasted Potato, and the vibrant crunch of Broccolini AI = 4, 6, 7, 11, 13, 14	24.50
Sides Homemade Chips, White Rice, Garlic Naan Bread, Seasonal Vegetables, Mashed Potatoes, Garlic Bread	5.00

PIZZA MENU

Margherita Tomato Sauce & Mozzarella Al - 1,6.7	15.50
Hawaiian Tomato Sauce, Mozzarella Cheese, Ham & Pineapple AI - 1.6.7	16.50
Pepperoni Tomato Sauce, Mozzarella Cheese, & Pepperoni Al - 1.6.7	16.50
Cajun Chicken Tomato Sauce, Mozzarella Cheese, Spicy Cajun Chicken, Onions, Mushrooms, & Jalapeno Peppers AI - 1,6,7	16.50
Vegetarian Tomato Sauce, Mozzarella Cheese, Onions, Mushrooms, Sweetcorn, Olives, Fresh Rocket Al- 1,6,7 Additional Toppings € 1 each	16.50

DESSERTS

Homemade Sticky Toffee Pudding Hot Butterscotch Sauce served with Vanilla Ice Cream AI - 1,3,7	8.00
Warm Chocolate Brownie Served with Vanilla Ice Cream AI - 1,3,7	8.00
Warm Apple & Cinnamon Crumble Served with Custard & Vanilla Ice Cream AI - 1,3,7	8.5
Selection of Ice Cream Vanilla, Strawberry, Mint Chocolate, & Chocolate Al - 3.7	7.00
Cheesecake of the Day (Please Ask Staff) AI - 1,3,7	9.00
Jelly and ice cream 7.00	

KIDS MENU

Penne Pasta

with Homemade Tomato Sauce & Melted Cheese 7.00 Al - 1.3.7

Homemade Chicken Goujons

With Homemade Chips 9.50 Al - 1,6,7,3

Roast of the Day

With Seasonal Vegetables, Mashed Potatoes & Gravy 10.50 Al - 1,6,7,12

Billy's Golden Fried Fresh Haddock

With Homemade Chips 9.50 Al - 1,3,4,10

Sausage and Mash

Grilled sausage served with mashed potatoes and gravy 9.00 Al - 1,7

KIDS DESSERTS

Jelly and ice cream 5.00 Al- 3,7

Chocolate brownie 5.50 Al-1,3,7

Selection of ice cream (3 scoops) 5.00 Al-3,7

Food Allergens List

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

Sandwiches are available from Monday to Friday 12.30 pm- 3.00 pm only

BLT Sandwich A classic BLT sandwich, meticulously crafted with crispy smoky bacon, crisp lettuce and ripe juicy tomatoes. All are enhanced with a touch of creamy mayonnaise, and served with homemade chips. ...14.50 Open Crab Sandwich A delectable open-faced sandwich with freshly caught crab served on our homemade artisan brown bread, accompanied by a crisp and refreshing tossed salad. ...14.50 Open Smoked Salmon Sandwich A delectable open-faced sandwich with smoked salmon served on our homemade artisan brown bread, accompanied by a crisp and refreshing tossed salad. ...14.50 Chicken Goujon Wrap A delicious and convenient wrap filled with tender, golden brown chicken

...14.50

Food Allergens List

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

goujons. Wrapped in a soft tortilla served with chips.

COCKTAILS 12 EACH

Aperol Spritz

Light and effervescent, this cocktail is like a sunset in a glass—bubbly and refreshing with a touch of bitterness that awakens the palate, perfect for unwinding after a long day.

Negroni

Bold and daring, this cocktail is a masterpiece in contrasts. The striking red hue hints at its intensity—bitter yet slightly sweet, it leaves a complex and memorable impression.

Bramble

Here's a cocktail that celebrates the union of gin and blackberry liqueur. Its tart and fruity flavours intertwine, reminiscent of a leisurely stroll through a summer garden.

Margarita

A refreshing mix of tequila and lime dances together, their zestiness tempered by a delicate hint of sweetness. It's all brought together by a rim of salt, lending a savoury edge to every sip.

Daiquiri

Imagine a sunlit beach with a gentle sea breeze. This cocktail blends fresh lime juice, smooth rum, and a touch of sweetness, creating a perfectly balanced, refreshing drink.

Paloma

Picture a sunny afternoon with citrus blossoms in the air. This cocktail mixes grapefruit juice, crisp tequila, and a splash of soda, offering a vibrant and effervescent taste of summer.

Gimlet

Envision a cool, serene evening. This cocktail combines the tartness of lime juice with the botanical notes of gin and a touch of sweetness, resulting in a sophisticated and refreshing drink

Passionate Martini

Visualize a glamorous night out. This cocktail tantalizes with the exotic sweetness of passion fruit, smooth vanilla vodka, and a hint of lime, served with a shot of sparkling prosecco for a taste of luxury.

Mojito

Imagine a warm evening breeze infused with the essence of fresh mint and tangy lime. This cocktail weaves these flavours together, creating a tapestry of refreshing herbal notes that linger on your palate.

Midori Sour

Radiant in its bright green colour, this cocktail is a sweet and tangy delight. The unique flavour of Midori melon liqueur sings alongside fresh citrus, offering a taste of sunny days and carefree moments.

Cosmopolitan

Iconic and stylish, this cocktail dazzles with its vibrant pink hue. Made famous by its appearance in "Sex and the City," it's a tangy delight that embodies the spirit of cosmopolitan living.