



BALLYSEEDE CASTLE

RESPLENDENT GRANDEUR
★★★★

DESSERTS

HOMEMADE BANOFFEE PIE €9.50

With Fresh Cream and Toffee Sauce

DARK CHOCOLATE AND RASPBERRY GATEAUX €9.50

With White Chocolate Mousse

CLASSIC CARAMELISED APPLE TARTE TATIN €9.50

Served Warm with Vanilla Ice Cream

SELECTION OF PREMIUM ICE CREAMS €9.50

Bourbon Vanilla, Belgian Chocolate Chip and Strawberry

Finished with Toasted Nuts and Butterscotch Sauce

RASPBERRY BAKEWELL TART (VEGAN) €8.95

Served with Vanilla Ice Cream

TRIO OF SIGNATURE IRISH CHEESES €13.50

Boyne Valley Bán Goat's Cheese, Co. Meath, Hegarty's Cheddar, Co. Cork
and Young Buck Blue, Co. Down.

Served with Homemade Crackers and Purple Fig Jam

BALLYSEEDE CASTLE HOMEMADE FRUIT Scone €5.50

Freshly Baked, Served Warm with Butter, Freshly Whipped Cream
and Strawberry Jam

TEA & COFFEE

Pot of Tea / Coffee €3.80

Americano €3.95

Cappuccino €4.30

Espresso €3.50

Double Espresso €4.50

Latte €4.30

Flat White €4.30

Hot Chocolate Topped with Freshly Whipped Cream and Marshmallows €4.30

Herbal Teas €3.95



All our dishes are freshly prepared and cooked to order by our team
of Chefs led by our Head Chef, Jonathan Sadlier. Most dishes can be
altered to suit a particular diet, please ask your server.
Scan the QR code for the allergen menu or please ask for a copy.

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www.ballyseedecastle.com



Original
Irish
Hotels

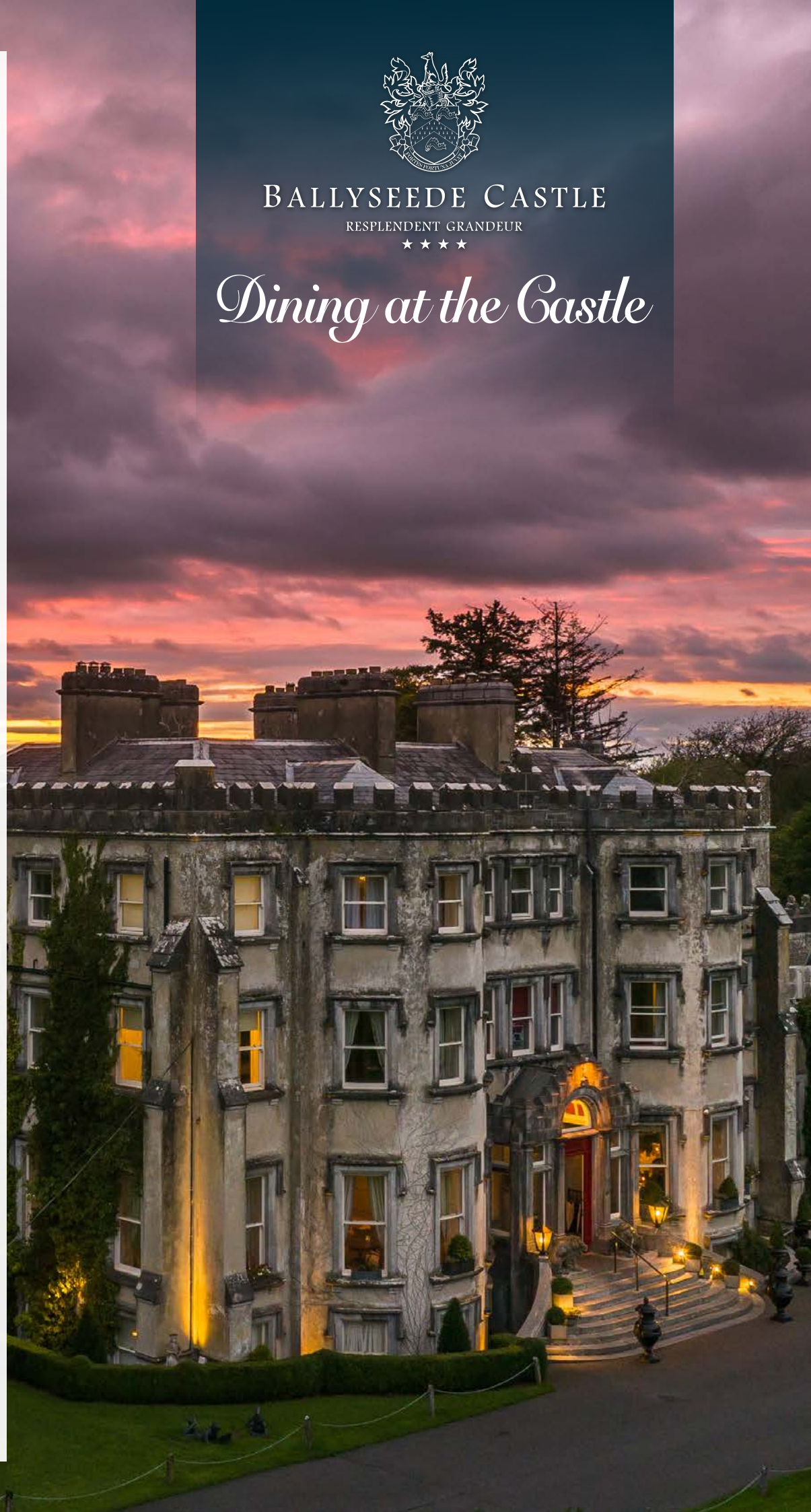
27.07.2026



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Dining at the Castle





Lighter Bites

Handmade ‘Annascaul’ Black Pudding Sausage Roll €13.50
With Crisp Red Cabbage Slaw and a Smooth Apple Purée

Hand Cut Fillet of Irish Beef Tartare €13.50
With Toasted Sourdough

Fried Chicken Wings
Coated in a Spiced Honey Butter Glaze, with a Blue Cheese Dip
Large Portion €19.95
Not So Large Portion €14.95

Crispy Potato and Onion Hash Brown €9.50
Topped with Slow-Braised Beef Short Rib and Parmesan Aioli

Homemade Soup of the Day €8.95
With Homemade Brown Bread and Smoked Butter

Creamy ‘Wild Atlantic’ Seafood Chowder
Served with Homemade Guinness and Treacle Bread and Smoked Butter
Large Portion €19.95
Not So Large Portion €11.95

Sandwiches

Crispy Buttermilk Fried Chicken Sandwich €17.95
Red Onion Coleslaw, Sriracha Aioli on Toasted Batch Bread with Hand Cut Chips and a Dressed Salad

Castle Club Sandwich €17.50
Roast Chicken, Crispy Smoked Bacon, Fried Egg, Plum Tomatoes and Baby Gem Lettuce on Toasted Buttermilk Sourdough Bread, with Hand Cut Chips and a Dressed Salad

Castle Toasted Special Sandwich €16.95
Honey Baked Ham, Smoked Cheddar Cheese, Plum Tomatoes, Red Onion, on Toasted Buttermilk Sourdough Bread, with Hand Cut Chips and a Dressed Salad

Open Irish Smoked Salmon Sandwich €17.50
Served on Homemade Guinness and Treacle Bread

‘All I Want is a Sandwich’ €9.50
Served on White or Brown Pan Loaf with your choice of filling: Honey Baked Ham, Roast Chicken, Crispy Smoked Bacon, Cheese, Tomato, Egg Mayonnaise

Vegan / Vegetarian

Crispy Polenta Fritter (Vegan) €18.50
With Fragrant Chickpea and Lentil Masala with a Fresh Watercress Salad

Vegan Steak €21.50
Plant-Based With Sautéed Mushrooms, Caramelised Onions, Hand Cut Chips, and a Rich Confit Tomato Jus

Cherry Tomato Ragu Tagliatelle (Vegetarian) €19.50
Topped with a Basil Pesto

From the Garden

Poached Pear and Pickled Walnut Salad €17.95
Served with a Light Blue Cheese Dressing

Heirloom Tomato and Fresh Mozzarella Salad €16.95
Finished with a Basil Dressing

Traditional Caesar Salad €16.95
Add Chicken: €19.95
With Baby Gem Lettuce, Crispy Bacon Lardons, Homemade Garlic Croutons, and Shaved Parmesan Cheese tossed in our Tangy, Creamy Caesar Dressing. The dressing is a unique blend of ingredients including Anchovies, Garlic, Lemon Juice, Worcestershire Sauce, and Olive Oil

From the Ocean

Fresh Atlantic Catch of the Day €26.95
With Crushed New Potatoes, Charred Tender-stem Broccoli, Dill Cream, and Seasonal Vegetables and Potatoes

Classic Fish and Chips €25.50
Beer-Battered Fresh Fish, with Hand Cut Chips, Crushed Garden Peas and a Traditional Tartar Sauce

West Kerry Mussels €18.50
Poached in a Wild Garlic Cream with Toasted Sourdough Bread

From the Pastures

Grilled Fillet of East Kerry Beef €41.95
With Hand Cut Chips, Homemade Onion Rings, Pepper Sauce, and Seasonal Vegetables

Slow Roasted ‘Ring of Kerry’ Lamb Shoulder €32.50
With New Season Buttered Peas, Roast Potatoes and a Mint Jus, and Seasonal Vegetables and Potatoes

Ballyseede Castle Slow-Braised Irish Beef & Guinness Pie €26.50
In a Rich Guinness and Thyme Gravy with Garlic and Herb Mashed Potato, Glazed Carrots and Seasonal Vegetables

Pan Roasted Supreme of Irish Chicken €24.95
Grilled Irish Asparagus, Spring Onion, Mashed Potato and a Thyme Jus, and Seasonal Vegetables and Potatoes

Traditional ‘Sri Lankan’ Chicken Curry (Kukul Mas) €23.50
With Steamed Rice, Mango Chutney and Poppadum

Prime ‘East Kerry’ Beef Burger 8oz €22.00
In a Toasted Brioche Bun with Smoked Bacon, Mature Irish Red Cheddar, Caramelised Onions, Tomato Relish, served with Seasoned Hand Cut Chips with a Dressed Salad

Sides

Fresh Garden Green Salad €5.95

Fresh Vegetables and Potatoes €5.95

Hand Cut Chips €5.95