

WRIGHTS

Anglers Rest

Serving great Irish food since 1865



STARTERS

Soup of the Day V	8	Beef Cheek Croquette	12	Red Atlantic Prawns Pil Pil	16
<i>Homemade Guinness brown bread, whipped honey butter</i>		<i>Celeriac remoulade, caramelised onion aioli</i>		<i>Garlic, fresh chilli, parsley and olive oil</i>	
(1a, 3, 8, 10, 13)		<i>and mustard cress</i>		<i>with grilled sourdough</i>	
		(1a, 3, 8, 10, 12)		(1ae, 2a, 8)	
Seafood Chowder	12	King Scallops & Andarl Farm Pork Belly	17	Three Cheese Arancini V	12
<i>Selection of fresh and smoked Irish fish and shellfish in a</i>		<i>Parsnip purée, black pudding crumb, stewed apple,</i>		<i>Aged pecorino, scarmoza, mozzarella</i>	
<i>creamy fish velouté with homemade brown bread</i>		<i>beurre noisette and pork scratchings</i>		<i>and romesco sauce</i>	
(1a, 2a, 3, 4, 6b, 8, 10, 13)		(1a, 6c, 8, 10, 13)		(1a, 3, 5a, 8, 10, 13)	
Ham Hock and Black Pudding Terrine	12	Spicy Chicken Wings	S 12 L 19	Burrata, Fig & Parma ham	14
<i>Toasted sourdough, pear and brandy-raisin chutney</i>		<i>Tossed in a hot and spicy sauce,</i>		<i>Grilled flat bread, fig chutney, rocket,</i>	
(1ae, 3, 8, 10, 13)		<i>Cashel blue cheese dip</i>		<i>smoked almonds and hot honey</i>	
		(1a, 3, 8, 10, 12)		(1a, 5a, 8)	
Roaring Water Bay West Cork Mussels	13	Traditional Caesar Salad	12	Red Atlantic Prawns & Crab Claws	27
<i>Garlic and white wine cream sauce, homemade brown bread</i>		<i>Baby gem, smoked bacon lardons, garlic croutons</i>		<i>Garlic and herb butter emulsion,</i>	
(1a, 3, 6a, 8, 13)		<i>and lemon parmesan dressing</i>		<i>homemade brown bread</i>	
		(1a, 3, 4, 8, 12)		(1a, 2ab, 3, 8)	
Wrights Smoked Salmon	14	- ADD CHICKEN 5			
<i>Pickled red onion, crème fraise, lemon,</i>		- ADD GRILLED RED ATLANTIC PRAWNS 9 (2a)			
<i>homemade brown bread</i>					
(1a, 3, 4, 8)					

MAINS

FISH

Wrights Fish & Chips	21
<i>Sustainably caught white fish, beer battered with hand</i>	
<i>cut fries, crushed sweet peas and tartar sauce</i>	
(1a, 3, 4, 8, 12, 13)	
Anglers Seafood Boulliabaisse	33
<i>Selection of fresh fish and shellfish with baby potatoes,</i>	
<i>fennel, lovage, mirepoix and lobster bisque</i>	
(1a, 2ac 4, 6ac, 8, 10, 12)	
Red Atlantic Prawn Linguine	26
<i>White wine, herb, garlic butter and tomato concasse</i>	
<i>emulsion, black olive tapenade</i>	
(1a, 2, 3, 6a, 8, 10, 13)	
Pan Seared Fillet of Seatrout	24
with West Cork Mussels	
<i>White bean and chorizo cassoulet, albarino sauce</i>	
(4, 6a 8, 10, 13)	
Kilmore Quay Black Sole	45
On The Bone	
<i>Herb crushed potatoes, lemon</i>	
<i>and caper butter</i>	
(4, 8, 13)	

STEAK

10oz Prime Ribeye (1a, 8)	39
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10oz Centre Cut Striploin (1a, 8)	38
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8oz Fillet Steak (1a, 8)	39
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Add surf to your turf	
<i>Grilled red Atlantic prawns (2a)</i>	9
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<i>All our steaks are served with hand cut fries,</i>	
<i>onion rings and choice of sauce:</i>	
- Pepper sauce (8, 10, 13)	- Garlic herb butter (8)
- Béarnaise (3, 8, 13)	- Chimichurri



THE FINEST IRISH GRASS FED DRY AGED BEEF

CLASSICS

Irish Beef Rib Burger	21
<i>Bacon, applewood smoked cheddar, salad, traditional</i>	
<i>burger sauce and hand cut fries</i>	
(1a, 3, 8, 12, 13)	
Pan Roasted Free Range Chicken Chasseur	24
<i>Free range chicken supreme, colcannon mash,</i>	
<i>wild mushroom and tomato chasseur sauce</i>	
(8, 10, 13)	
Beef & Guinness Stew	20
<i>With spring onion mash</i>	
(1e, 8, 10, 13)	
Lamb Osso Buco	27
<i>Slow cooked lamb shank, mash potato,</i>	
<i>roast root vegetables, braising jus</i>	
(8, 10, 13)	

VEGAN

BBQ Garryhinch Exotic Mushrooms VG	21
<i>Buter bean puree, hazelnut and pistachio spice</i>	
<i>dukkah, chimichurri</i>	
(5b, 5h, 11)	

SIDES

Simple Salad (12, 13) 5	Hand Cut Fries (1a) 5	Parmesan fries (1a,8) 6	Onion Rings (1a) 5	Mash potatoes (8) 5	Seasonal Vegetable, Ask Server (8) 6
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HOMEMADE DESSERTS TO FOLLOW

Allergens: Gluten (1) **a** - wheat **b** - spelt **c** - khorasan **d** - ray **e** - barley **f** - oats | Crustaceans (2) **a** - prawn **b** - crab **c** - lobster | Egg (3) **Fish** (4) | Nuts (5) **a** - almonds **b** - hazelnuts **c** - pine nut **d** - chestnuts **e** - cashew **f** - pecan **g** - brazil **h** - pistachio **i** - macadamia **j** - walnuts | Molluscs (6) **a** - mussels **b** - oysters **c** - scallops | Soy (7) | Milk (8) | Peanuts (9) | Celery (10) | Sesame (11) Mustard (12) | Sulphur Dioxide (13) | Lupin (14) | Vegetarian - **V** | Vegan - **VG** | Coeliac Friendly - **C**

Please note, our dishes are freshly prepared and may take a little extra time to cook. We appreciate your patience and guarantee it's worth the wait!". Tables of six or more are subject to 10% service charge.
All products/dishes are stored, prepared & handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. All of beef is 100% Irish. Please ask our staff should you have additional queries. UNFORTUNATELY WE CANNOT ACCOMMODATE SPLIT BILLS.