

Serving great Irish food since 1865









18

16

19.5

18

45

39

42

Speak to our team about what we can do for you!

STARTERS

Soup of the Day

Our homemade Guinness bread, whipped honey butter (1a, 3, 8, 10, 13)

Seafood Chowder

Fresh, smoked fish and shellfish, creamy velouté, our Guinness bread (1a, 2a, 3, 4, 6a, 8, 10, 13)

Chicken Liver Parfait

Grilled brioche, plum chutney (1a, 1e, 3, 8, 10, 13)

Roaring Water Bay West Cork Mussels

Herb, garlic & white wine cream sauce. our Guinness bread (1a, 3, 6a, 8, 10, 13)

Wrights Smoked Salmon Lemon, capers, our Guinness bread (1a, 3, 4, 8, 12)

13 Spicy Chicken Wings

Hot & spicy sauce, Cashel blue cheese dip (1a, 3, 8, 10, 12)

Traditional Caesar Salad

Baby gem, smoked bacon lardons, garlic croutons, lemon parmesan dressing (1a, 3, 4, 8, 12)

ADD CHICKEN €6 | GRILLED RED ATLANTIC PRAWNS €9

Crisp Garden Tempura

Yuzu dip, shiitake umami dust (1a, 11, 12, 13)

16 Red Atlantic Prawns Pil Pil White wine, shellfish bisque & garlic butter emulsion, chorizo, herbs, grilled sourdough

(1a, 2a, 8, 13) SMALL LARGE 14 | 19

Toons Bridge Buffalo Burrata Grilled sourdough, confit cherry tomato, basil,

hot honey (1a, 1e, 8) Kilkeel Crab

Celeriac, apple, fennel, grilled sourdough

(1a, 1e, 2b, 8, 12)

13 | 22 Castletownbere Scallops Parsnip & coconut purée, pork rib bon bon, vanilla beurre noisette (1a, 3, 6c, 8, 10)

MAINS

FISH

Wrights Fish & Chips Beer battered fillet of market white fish, skin-on fries, crushed peas, tartar sauce (1a, 3, 4, 8, 12, 13)

Red Atlantic Prawn Linguine

White wine, tomato concasse, shellfish bisque, herb & garlic butter emulsion (1a, 2a, 3, 8, 13)

Pan-Seared Fillet of Goatsbridge Sea Trout

Mussels, white bean & chorizo cassoulet, albariño sauce (2a, 4, 8, 10, 13)

Sole Meunière

Kilmore Quay black sole on the bone, pomme mousseline, lemon & caper grenobloise (1a, 4, 8, 13)

Anglers Seafood Tower

To share for 2 or more people Wrights smoked salmon, Kilkeel crab, whole prawns, poached salmon, oysters, mussels, Our Guinness bread, lemon, tartar & Mary Rose sauce

(1a, 2a, 2b, 3, 4, 5j, 6a, 8, 12, 13)

CLASSICS

21.95 Irish Angus Beef Burger

Bacon, applewood smoked cheddar, salad, traditional burger sauce & skin-on fries (1a, 3, 8, 12, 13)

Beef & Guinness Stew

Spring onion mash (1a, 8, 10, 13)

Rings Farm Pan-Roasted Chicken Supreme

Gratin potatoes, Ballyhoura mushrooms, cavolo nero, parmesan dust, roast chicken jus (8, 10, 13)

Rare Breed

79

47.5 Irish Pork Chop

Colcannon mash, celeriac remoulade, burned apple purée, wholegrain mustard, red wine jus (8, 10, 13)

Eggplant Caponata W

Mediterranean vegetable stew, olives, capers, parmesan, sourdough rustic croutons (1a, 1e, 8, 10, 13)

STEAK

21.95 Dry Aged 10oz Ribeye Steak

Skin-on fries, onion rings, green peppercorn sauce (1a, 8, 10, 13)

Dry Aged 10oz Striploin Steak

Skin-on fries, onion rings, green peppercorn sauce (1a, 8, 10, 13)

Dry Aged Fillet of Beef

Gratin potato, red onion marmalade, celeriac, caramelized hazelnuts, red wine jus (5b, 8, 10, 13)

Add surf to your turf (2a) for an extra €9

22

32

SIDES

Mixed Salad (12, 13) 5.5 Hand Cut Fries (1a) 5.5 Parmesan Fries (1a, 8) 6.5 Onion Rings (1a) 5.5 Mash Potatoes (8) 5.5 Seasonal Vegetables Ask Server (8) 6.5 Gratin Potatoes (8) 7

Celebrations at Anglers Rest

Host your next special occasion with us

theanglersrest.ie info@theanglersrest.ie

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 our beef is 100% Irish. Please ask our staff should you have additional queries. UNFORTUNATELY WE CANNOT ACCOMMODATE SPLIT BILLS.