

WRIGHTS Anglers Rest

Serving great Irish food since 1865



Enjoy Live Traditional Irish Music
Thursday - Sunday

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



STARTERS

Soup of the Day Our homemade Guinness bread, whipped honey butter (1a, 1e, 3, 8, 10, 13)	9	Wrights Smoked Salmon Lemon, capers, our Guinness bread (1a, 1e, 3, 4, 8, 12)	16	Red Atlantic Prawns Pil Pil White wine, shellfish bisque & garlic butter emulsion, chorizo, herbs, grilled sourdough (1a, 2a, 8, 13)	18
Seafood Chowder Fresh, smoked fish and shellfish, creamy velouté, our Guinness bread (1a, 1e, 2a, 3, 4, 6a, 8, 10, 13)	13	Spicy Chicken Wings Hot & spicy sauce, Cashel blue cheese dip (1a, 3, 8, 10, 12)	SMALL 14 LARGE 19	Toons Bridge Buffalo Burrata Grilled sourdough, confit cherry tomato, basil, hot honey (1a, 1e, 8)	16
Chicken Liver Parfait Grilled brioche, plum chutney (1a, 1e, 3, 8, 10, 13)	14	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	13	Kilkeel Crab Celeriac, apple, fennel, grilled sourdough (1a, 1e, 2b, 8, 12)	19.5
Roaring Water Bay West Cork Mussels Herb, garlic & white wine cream sauce, our Guinness bread (1a, 1e, 3, 6a, 8, 10, 13)	14	Crisp Garden Tempura Yuzu dip, shiitake umami dust (1a, 11, 12, 13)	SMALL 13 LARGE 22	Castletownbere Scallops Parsnip & coconut purée, pork rib bon bon, vanilla beurre noisette (1a, 3, 6c, 8, 10)	18

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)	22
Red Atlantic Prawn Linguine White wine, tomato concasse, shellfish bisque, herb & garlic butter emulsion (1a, 2a, 3, 8, 13)	27
Pan-Seared Fillet of Goatsbridge Sea Trout Mussels, white bean & chorizo cassoulet, albariño sauce (2a, 4, 8, 10, 13)	27
Sole Meunière Kilmore Quay black sole on the bone, pomme mouseline, lemon & caper grenobloise (1a, 4, 8, 13)	47.5

Anglers Seafood Tower 79
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, 6b, 8, 12, 13)

CLASSICS

Irish Hereford Beef Burger Bacon, applewood smoked cheddar, salad, traditional burger sauce & skin-on fries (1a, 3, 8, 12, 13)	22	Eggplant Caponata V Mediterranean vegetable stew, olives, capers, parmesan, sourdough rustic croutons (1a, 1e, 8, 10, 13)	22
Dry Aged Irish Beef & Guinness Stew Creamed potatoes & broccoli (1a, 1e, 8, 10, 13)	23	Dry Aged 10oz Ribeye Skin-on fries, onion rings, green peppercorn sauce (1a, 8, 10, 13)	45
Pan-Roasted Free Range Chicken Supreme Gratin potatoes, Ballyhoura mushrooms, cavolo nero, parmesan dust, roast chicken jus (8, 10, 13)	26	Dry Aged 10oz Striploin Skin-on fries, onion rings, green peppercorn sauce (1a, 8, 10, 13)	39
14oz Irish Pork Chop On The Bone Colcannon mash, celeriac remoulade, burned apple purée, wholegrain mustard, red wine jus (8, 10, 12, 13)	28	Dry Aged Fillet of Irish Beef Gratin potato, red onion marmalade, celeriac, caramelised hazelnuts, red wine jus (5b, 8, 10, 13)	42

ADD SURF TO YOUR TURF (2A) FOR AN EXTRA €9

SIDES

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

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.

Celebrations at Anglers Rest

Host your next special occasion with us

Enquire Now! ☎ +353 1 820 4351 🌐 theanglersrest.ie @info@theanglersrest.ie