

WRIGHTS
Anglers Rest

Serving great Irish food since 1865



STARTERS

Soup of the Day (1a, 3, 8, 10, 13)

Homemade Guinness brown bread

Chicken Liver Parfait (1a, 1e, 3, 8, 10, 13)

Grilled brioche, plum chutney

Red Atlantic Prawns Pil Pil (1ae, 2a, 3, 8, 10, 13)

White wine, shellfish bisque and garlic butter emulsion, chorizo, soft herbs, grilled sourdough

Wrights Smoked Salmon (1a, 3, 4, 8, 12)

Wasabi mayo, confit lemon and seaweed crisps

Crisp Garden Tempura (1a, 11, 12, 13)

Yuzu dip, shitake umami dust

MAINS

Pan Seared Fillet of Goatbridge Trout (4, 6a, 8, 10, 13)

Mussels, white bean and chorizo cassoulet, albarino sauce

8oz Fillet Steak (5b, 5c, 8, 10, 13)

Gratin potato red onion marmalade, celeriac, caramelized hazelnuts red wine jus

Pan Roasted Free Range Chicken Supreme (8, 10, 13)

Gratin potatoes, Ballyhoura mushrooms, cavolo nero, parmesan dust, roast chicken jus

Sole Meunière (4, 8, 13)

Kilmore Quay Black Sole On The Bone, pomme mousseline, lemon and caper grenobloise

Eggplant Caponata (1ae, 8, 10, 13)

Mediterranean vegetable stew, olives, capers, parmesan, sourdough rustic croutons

Rare Breed 14oz Irish Pork Chop (8, 10, 13)

Colcannon mash, Celeriac Remoulade, burned apple puree, whole grain mustard, red wine jus

DESSERTS

Cheesecake of the Day (1, 3, 8)

Chantilly cream

Selection Of Scúp Wexford Ice Cream & Sorbets (3, 8)

Jasmine Tea Crème Brûlée (1a, 3, 8)

With biscotti

Belgian Chocolate Tart (1, 3, 5a, 8)

Whipped ganache

TEA & COFFEE

€60 PER PERSON + 10% SERVICE CHARGE / €9 SUPPLEMENT BLACK SOLE AND FILLET STEAK

*Sample Menu - Subject to change

Allergens: Gluten (1) a - wheat b - spelt c - khorasan d - ray e - barley f - oats | Crustaceans (2) a - prawns 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 **"Some of our dishes can be prepared Coeliac friendly upon request, please ask your server for details on which ones"**. 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 beef is 100% Irish. Please ask our staff should you have additional queries.

UNFORTUNATELY WE CANNOT ACCOMMODATE SPLIT BILLS.