



WRIGHTS

Anglers Rest

Serving great Irish food since 1865





Planning A Celebration

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

Enjoy Live Traditional
Irish Music
Thursday - Sunday

S T A R T E R S

Soup Of The Day

Our homemade Guinness bread (1a, 1f, 3, 8, 10, 13)

9

Water Bay West Cork Mussels

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

14

Spicy Chicken Wings

Tossed in hot & spicy sauce, cashel blue cheese dip (1a, 1f, 3, 4, 8, 12)

S 15 | L 22

C H E F ’ S P I C K

Chicken Liver Parfait

Grilled brioche, pear & raisin chutney (1a, 3, 8, 10, 13)

15

Vegetable Tempura

Hazelnut & pistachio spiced dukkah, yuzu aioli (1a, 5b, 5h, 7, 11, 12) VG

S 13 | L 22

Red Atlantic Prawns Pil Pil

White wine, shellfish bisque, garlic butter emulsion, chorizo, parsley, grilled sourdough (1a, 1e, 3a, 8, 3)

18

Wrights Smoked Salmon

Lemon, capers, Guinness bread (1a, 1f, 3, 4, 8, 12)

16

Traditional Caesar Salad

Baby gem, smoked bacon lardons, garlic croutons & lemon parmesan (1a, 1e, 3, 8, 10, 12, 13)

+Chicken 7 | +Red Atlantic Prawns (2a) 9

Burrata

Grilled sourdough, confit of cherry tomato, basil & hot honey (1a, 1e, 8) VG

16

Kilkeel Crab

Celeriac apple, fennel, grilled sourdough (1a, 1e, 2b, 8, 12, 13)

19.5

Castletownbere Scallops

Parnsip & coconut purée, pork rib bon bon, vanilla beurre noisette (1a, 3, 6c, 8, 10)

19

Seafood Chowder

Fresh, smoked & shellfish velouté, Guinness bread (1a, 1f, 2a, 3, 4, 6a, 10, 13)

14

Celebrations at Anglers Rest

Host your next special occasion with us

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 theanglersrest.ie

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Allergens: 1 Gluten (a wheat, b spelt, c khorasan, d rye, e barley, f oats) | 2 Crustaceans (a prawn, b crab, c lobster) | 3 Egg | 4 Fish
5 Nuts (a almonds, b hazelnuts, c pine nuts, d chestnuts, e cashews, f pecans, g Brazil nuts, h pistachios, j macadamias, plus walnuts)
6 Molluscs (a mussels, b oysters, c scallops) | 7 Soy | 8 Milk | 9 Peanuts | 10 Celery | 11 Sesame | 12 Mustard | 13 Sulphur Dioxide | 14 Lupin
V Vegetarian | VG Vegan

Please note: all of 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! All our products / dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but we cannot guarantee the absence of allergen transfer.

Tables of 6+ are subject to a 12.5% service charge | Unfortunately we cannot accommodate split bills | All our beef is 100% Irish

M A I N S

Red Atlantic Prawn Linguine

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

29

Free Range Chicken Supreme

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

27

Wrights Fish & Chips

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

24

C H E F ’ S P I C K

Fillet Of Goatsbridge Sea Trout

Mussels, white bean & chorizo cassoulet with Albariño (2a, 4, 8, 10, 13)

29

Roasted Cauliflower

Miso butter, hazelnut & raisin dressing (5b, 7, 8, 13) VG

23

Slow Cooked Belly Of Pork

Lyonnaise potatoes, braised red cabbage, burned apple purée, cider jus (8, 10, 12, 13)

28

Hereford Prime Beef Burger 7oz

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

23

Sole Meunière

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

47.5

Beef & Guinness Stew

Creamed potatoes, tender stem broccoli (1a, 1f, 8, 10, 13)

25

10oz Hereford Prime Striploin Steak

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

39

10oz Hereford Prime Ribeye Steak

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

45

Prime Cut Fillet Of Hereford Beef

Gratin potato, red onion marmalade celeriac, caramelised hazelnut & red wine jus (5b, 8, 10, 13)

44

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

Anglers Seafood Tower

To share for 2 or more people

79

Wrights smoked salmon, Kilkeel crab, whole prawns, poached salmon, oysters, mussels, Our Guinness bread, lemon, tartar & Mary Rose sauce (1a, 1f, 2a, 2b, 3, 4, 6a, 6b, 8, 12, 13)

S I D E S

Gratin Potatoes (8)	7	Onion Rings (1a)	6
Baby Leaf Salad (12, 13)	6	Mash Potatoes (8)	6
Skin On Fries	6	Lyonnaise Potatoes (8)	7
Parmesan Fries (8)	7	Seasonal Vegetables Ask sever (8)	7

H O M E M A D E D E S S E R T S T O F O L L O W