





EARLY BIRD MENU

MON-FRI 12PM-7PM

STARTERS

Soup of the Day

Homemade Guinness brown bread (1, 3, 8, 10, 13)

Home-cured Salmon

Salsa verde, cucumber, radish and homemade Guinness brown bread (1, 3, 4, 8, 13)

Duck Liver Parfait

Plum chutney and sourdough toast (1, 3, 8, 12, 13)

Seafood Chowder

Cod, salmon, smoked haddock, mussels, sweetcorn, potato and homemade
Guinness brown bread
(1, 2, 3, 4, 6, 8, 10, 13)

Caesar Salad

Crisp bacon, sourdough crouton and parmesan shavings

(1, 3, 4, 8, 12)

Add Chicken (€3 Supplement)

DESSERTS

Cheesecake of the Day (3, 8)

Selection of Ice Cream & Sorbet (3, 8)

Meringue Roulade

With mango sorbet & passion fruit coulis (3, 8)

Bread & Butter Pudding

Crème Anglaise and vanilla ice cream (1, 3, 8)

Selection of Irish Cheeses

(1, 8) **(€4 supplement)**

MAINS

Manor Farm Chicken Supreme

With potato gratin, creamed corn, smoked lardons & thyme jus (8, 10, 13)

Fillet of Hake

With baby greens, mussel velouté, leek champ potato (4, 6, 8, 10, 13)

Goats Cheese Puff Pastry Tart

With pear, pecan & watercress, truffle dressing (1, 8, 10, 12, 13)

10oz Black Angus Striploin Steak

Shallot & tarragon butter, onion rings, home cut chips, pepper sauce (1, 8, 10, 13) (€6 Supplement)

Slow Braised Belly of Pork

Colcannon mash, caramelised apple & cider jus (1, 8, 10, 13)

Aubergine Tian

Mediterranean vegetables, Maris Piper potatoes, tomato ragout, micro herbs and toasted almonds (9, 10)

Two Course

€23

Three Course

€29.50

Enjoy a Three Course
Early Bird Menu for Two
with a bottle of house wine

€76

All our food is fresh and cooked to your preference, please allow up to 25 minutes cooking time for most main courses.

Tables of six or more are subject to 10% service charge



is the ultimate in vintage style and ideal venue for your wedding, birthday or other celebration.

CALL 01 820 4351 EMAIL info@theanglersrest.ie