

WRIGHTS
Anglers Rest

Serving great Irish food since 1865



Enjoy Live Traditional Music
Saturday & Sunday Evening

Planning a Celebration?

Speak to our team about
what we can do for you



EARLY BIRD MENU

MON-FRI 12PM-6PM

STARTERS

Soup of the Day

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

Smoked 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)

Bread & Butter Pudding

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

Selection of Irish Cheeses

(1, 8) (€4 supplement)

MAINS

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)

10oz Black Angus Striploin Steak

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

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

Allergens Gluten (1) | Crustaceans (2) | Egg (3) | Fish (4) | Peanuts (5) | Mollusc (6) | Soy (7)
Dairy (8) | Nuts (9) | Celery (10) | Sesame (11) | Mustard (12) | Sulphur Dioxide (13) | Lupin (14)