

MAINS

FISH

Wrights Fish & Chips 22

Beer battered fillet of market white fish, skin-on fries, crushed peas, tartar sauce

(1a, 3, 4, 8, 12, 13)

Red Atlantic Prawn Linguine 27

White wine, tomato concasse, shellfish bisque, herb & garlic butter emulsion

(1a, 2a, 3, 8, 13)

Pan-Seared Fillet of Goatsbridge Sea Trout 27

Mussels, white bean & chorizo cassoulet, albariño sauce

(2a, 4, 8, 10, 13)

Sole Meunière 47.5

Kilmore Quay black sole on the bone, pomme mousseline, lemon & caper grenobloise

(1a, 4, 8, 13)

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)

SIDES

Mixed Salad (12, 13) 5.5

Hand Cut Fries (1a) 5.5

Parmesan Fries (1a, 8) 6.5

Onion Rings (1a) 5.5

Mash Potatoes (8) 5.5

Seasonal Vegetables Ask Server (8) 7

Gratin Potatoes (8) 7

CLASSICS

Irish Hereford Beef Burger 22

Bacon, applewood smoked cheddar, salad, traditional burger sauce & skin-on fries

(1a, 3, 8, 12, 13)

Dry Aged Irish Beef & Guinness Stew 23

Creamed potatoes & broccoli (1a, 1e, 8, 10, 13)

Pan-Roasted Free Range Chicken Supreme 26

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

(8, 10, 13)

14oz Irish Pork Chop On The Bone 28

Colcannon mash, celeriac remoulade, burned apple purée, wholegrain mustard, red wine jus

(8, 10, 12, 13)

Eggplant Caponata 22

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

(1a, 1e, 8, 10, 13)

Dry Aged 10oz Ribeye 45

Skin-on fries, onion rings, green peppercorn sauce

(1a, 8, 10, 13)

Dry Aged 10oz Striploin 39

Skin-on fries, onion rings, green peppercorn sauce

(1a, 8, 10, 13)

Dry Aged Fillet of Irish Beef 42

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

(5b, 8, 10, 13)

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

HOMEMADE DESSERTS TO FOLLOW