

# WRIGHTS Anglers Rest

Serving great Irish food since 1865



Enjoy Live Traditional Irish Music  
Thursday - Sunday

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



## STARTERS

<p><b>Soup of the Day</b> 9</p> <p><i>Our homemade Guinness bread, whipped honey butter</i></p> <p>(1a, 1e, 3, 8, 10, 13)</p>	<p><b>Traditional Caesar Salad</b> 13</p> <p><i>Baby gem, smoked bacon lardons, garlic croutons, lemon parmesan dressing</i> (1a, 3, 4, 8, 12)</p> <p><b>ADD CHICKEN €6   GRILLED RED ATLANTIC PRAWNS €9</b></p>
<p><b>Seafood Chowder</b> 13</p> <p><i>Fresh, smoked fish and shellfish, creamy velouté, our Guinness bread</i></p> <p>(1a, 1e, 2a, 3, 4, 6a, 8, 10, 13)</p>	<p><b>Crisp Garden Tempura</b> <small>SMALL</small> 13   <small>LARGE</small> 22</p> <p><i>Yuzu dip, shiitake umami dust</i></p> <p>(1a, 11, 12, 13)</p>
<p><b>Chicken Liver Parfait</b> 14</p> <p><i>Grilled brioche, plum chutney</i></p> <p>(1a, 1e, 3, 8, 10, 13)</p>	<p><b>Red Atlantic Prawns Pil Pil</b> 18</p> <p><i>White wine, shellfish bisque &amp; garlic butter emulsion, chorizo, herbs, grilled sourdough</i></p> <p>(1a, 2a, 8, 13)</p>
<p><b>Roaring Water Bay West Cork Mussels</b> 14</p> <p><i>Herb, garlic &amp; white wine cream sauce, our Guinness bread</i></p> <p>(1a, 1e, 3, 6a, 8, 10, 13)</p>	<p><b>Toons Bridge Buffalo Burrata</b> 16</p> <p><i>Grilled sourdough, confit cherry tomato, basil, hot honey</i></p> <p>(1a, 1e, 8)</p>
<p><b>Wrights Smoked Salmon</b> 16</p> <p><i>Lemon, capers, our Guinness bread</i></p> <p>(1a, 1e, 3, 4, 8, 12)</p>	<p><b>Kilkeel Crab</b> 19.5</p> <p><i>Celeriac, apple, fennel, grilled sourdough</i></p> <p>(1a, 1e, 2b, 8, 12)</p>
<p><b>Spicy Chicken Wings</b> <small>SMALL</small> 14   <small>LARGE</small> 19</p> <p><i>Hot &amp; spicy sauce, Cashel blue cheese dip</i></p> <p>(1a, 3, 8, 10, 12)</p>	<p><b>Castletownbere Scallops</b> 18</p> <p><i>Parsnip &amp; coconut purée, pork rib bon bon, vanilla beurre noisette</i></p> <p>(1a, 3, 6c, 8, 10)</p>

**Celebrations at Anglers Rest** Enquire Now! ☎+353 1 820 4351 🌐theanglersrest.ie @info@theanglersrest.ie  
Host your next special occasion with us

Allergens: Gluten (1) a - wheat b - spelt c - khorasan d - ray e - barley f - oats | Crustaceans (2) a - prawn 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 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 of our beef is 100% Irish. Please ask our staff should you have additional queries. UNFORTUNATELY WE CANNOT ACCOMMODATE SPLIT BILLS.

## MAINS

### FISH

<p><b>Wrights Fish &amp; Chips</b> 22</p> <p><i>Beer battered fillet of market white fish, skin-on fries, crushed peas, tartar sauce</i></p> <p>(1a, 3, 4, 8, 12, 13)</p>	<p><b>Red Atlantic Prawn Linguine</b> 27</p> <p><i>White wine, tomato concasse, shellfish bisque, herb &amp; garlic butter emulsion</i></p> <p>(1a, 2a, 3, 8, 13)</p>
<p><b>Pan-Seared Fillet of Goatsbridge Sea Trout</b> 27</p> <p><i>Mussels, white bean &amp; chorizo cassoulet, albariño sauce</i></p> <p>(2a, 4, 8, 10, 13)</p>	<p><b>Sole Meunière</b> 47.5</p> <p><i>Kilmore Quay black sole on the bone, pomme mousseline, lemon &amp; caper grenobloise</i></p> <p>(1a, 4, 8, 13)</p>

**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

<b>Mixed Salad</b> (12, 13) 5.5
<b>Hand Cut Fries</b> (1a) 5.5
<b>Parmesan Fries</b> (1a, 8) 6.5
<b>Onion Rings</b> (1a) 5.5
<b>Mash Potatoes</b> (8) 5.5
<b>Seasonal Vegetables</b> Ask Server (8) 7
<b>Gratin Potatoes</b> (8) 7

### CLASSICS

<p><b>Irish Hereford Beef Burger</b> 22</p> <p><i>Bacon, applewood smoked cheddar, salad, traditional burger sauce &amp; skin-on fries</i></p> <p>(1a, 3, 8, 12, 13)</p>	<p><b>Dry Aged Irish Beef &amp; Guinness Stew</b> 23</p> <p><i>Creamed potatoes &amp; broccoli</i> (1a, 1e, 8, 10, 13)</p>
<p><b>Pan-Roasted Free Range Chicken Supreme</b> 26</p> <p><i>Gratin potatoes, Ballyhoura mushrooms, cavolo nero, parmesan dust, roast chicken jus</i></p> <p>(8, 10, 13)</p>	<p><b>14oz Irish Pork Chop On The Bone</b> 28</p> <p><i>Colcannon mash, celeriac remoulade, burned apple purée, wholegrain mustard, red wine jus</i></p> <p>(8, 10, 12, 13)</p>
<p><b>Eggplant Caponata</b> <span style="color: green;">V</span> 22</p> <p><i>Mediterranean vegetable stew, olives, capers, parmesan, sourdough rustic croutons</i></p> <p>(1a, 1e, 8, 10, 13)</p>	<p><b>Dry Aged 10oz Ribeye</b> 45</p> <p><i>Skin-on fries, onion rings, green peppercorn sauce</i></p> <p>(1a, 8, 10, 13)</p>
<p><b>Dry Aged 10oz Striploin</b> 39</p> <p><i>Skin-on fries, onion rings, green peppercorn sauce</i></p> <p>(1a, 8, 10, 13)</p>	<p><b>Dry Aged Fillet of Irish Beef</b> 42</p> <p><i>Gratin potato, red onion marmalade, celeriac, caramelized hazelnuts, red wine jus</i></p> <p>(5b, 8, 10, 13)</p>

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

## HOMEMADE DESSERTS TO FOLLOW