

MAINS

ROASTS OF THE DAY

All our Sunday roast dishes come with mash and dry-aged beef dripping roast potatoes, seasonal vegetable and loads of gravy.

Slow Roast Sirloin 28 of Beef

Yorkshire pudding

(1a, 3, 8, 10, 13)

Half Roast Corn Fed 26 Irish Chicken

Apricot and herb stuffing

(1a, 8, 10, 13)

Roast / Grill of the Day

(See specials board or
ask your server)

*PRICE ON REQUEST

Pan Seared Fillet of Toons 28 Bridge Sea Trout

Mussels, white bean and chorizo cassoulet,
albariño sauce

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

Sole Meunière 47.5

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

(4, 8, 13)

Fish & Chips 21.95

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

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

Dry Aged Fillet of 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

Aubergine Caponata 22

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

(1a, 1e, 8, 10, 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

HOMEMADE DESSERTS TO FOLLOW

Celebrations at Anglers Rest

Host your next special occasion with us

Enquire Now!  +353 1 820 4351  theanglersrest.ie  info@theanglersrest.ie