

ALA CARTE

APPETISERS			SIDES
CORIN HILL LAMB SAUSAGE Chickpea & Rocket Salad, Yoghurt, Mint Leek Ash Sauce 12.50 <i>7,12</i>	FISHCAKE Curry & Sweet Chilli Aioli, Garden Leaves 12.50 <i>1(Wheat),3,4,7,12</i>	BAKED BRIE CHEESE Pickled Walnuts, Cranberries, Honey, Sourdough Croutes 13.00 <i>1(Wheat),7,8,12</i>	BLACK & BLUE FRIES Olive Tapenade, Blue Cheese <i>3,7,10,12</i> 7.00
ANGLERS SEAFOOD CHOWDER Market Fish & Seafood, Pastis Cream, Crispy Pancetta, House Soda Bread Appetiser 13.00 Main 17.00 <i>1(Wheat),2,4,7,9,11,12,14</i>	DEEP FRIED KING OYSTER MUSHROOMS Black Garlic Aioli Appetiser 12.50 Main with Fries & Garden Leaves 22.00 <i>1(Wheat),2,4,7,9,11,12,14</i>	TWICE COOKED CHICKEN WINGS Hot Sauce or BBQ Sauce Appetiser 12.50 Main with Fries 19.50 <i>1(Wheat),3,7,9,10,12</i>	TRUFFLE & PARMESAN FRIES <i>3,7,10,12</i> 7.00
HOMEMADE SOUP OF THE DAY House Soda Bread 8.00 <i>1(Wheat),5,7,8(Traces),9,11,12,13</i>	ANGLERS HOMEMADE BLACK PUDDING Beetroot Ketchup, Granny Smith Apple Compote 12.50 <i>1(Wheat),2,4,7,9,11,12,14</i>	ATLANTIC PRAWN COCKTAIL Iceberg Lettuce, Bloody Mary Sauce, Sourdough Croutes <i>1(Wheat),2,3,12</i> 14.00	GARLIC BREAD Roasted Garlic Butter <i>1(Wheat),7</i> 6.00
	SEASONAL IRISH MUSSELS Lemongrass, Roasted Garlic Cream & Garlic Bread 13.00 <i>1(Wheat),7,12,14</i>		SRIRACHA BACONNAISE FRIES <i>3,7,10,12</i> 7.00
			SWEET POTATO FRIES <i>12</i> 7.00
			FRIES <i>12</i> 6.00
			PEPPERCORN SAUCE <i>7,9,12</i> 3.00
			CHIMICHURRI <i>12</i> 3.00
			GARLIC MAYO <i>12</i> 2.00
			BUTTERED SEASONAL VEGETABLES <i>7</i> 6.00
			HOUSE MASH & GRAVY <i>7,9,12</i> 5.00
			LEAFY GREEN HOUSE SIDE SALAD <i>10,12</i> 6.00
			ROAST CRUSHED BABY POTATOES <i>7</i> 6.00
SALADS			
CRISP FRIED CHILLI PRAWNS Curry & Sweet Chilli Aioli, Garden Leaves Appetiser 13.00 Main 19.00 <i>1(Wheat),2,4,6,9,10,11,12</i>	HOUSE SMOKED SKEAGHANORE DUCK BREAST SALAD Salt Baked Golden Beetroot, Pickled Blackberries, Candied Hazelnuts Appetiser 14.00 Main 20.00 <i>3,8,10,12</i>	CHICKEN CAESAR SALAD Garlic Croutons, Parmesan Shavings & Classic Caesar Dressing Appetiser 13.00 Main 18.00 <i>1(Wheat),3,4,7,10,12</i>	ROASTED SWEET POTATO & QUINOA SALAD Spinach, Pickled Fennel, Pomegranate, Chickpea Dressing Appetiser 11.00 Main 17.00 <i>10,12</i>
BURGERS	MEAT	FISH	PASTAS & CURRIES
DRY AGED BEEF BURGER Brioche Bun, Cashel Reserve Cheddar, Crispy Onions, Burger Sauce & Fries 21.00 <i>1(Wheat),3,7,10,12</i>	OVEN ROAST CHICKEN SUPREME Creamy Mash Potatoes, Buttered Root Vegetables, Green Cabbage, Gravy 24.00 <i>7,9,12</i>	FISH & CHIPS Traditional Beer Battered Fish, Mint Infused Crushed Peas, Tartar Sauce & Fries 22.00 <i>1(Wheat),3,4,7,10,12</i>	HOMEMADE POTATO GNOCCHI Wild Mushroom, Spinach, Gorgonzola 22.00 <i>1(Wheat),3,7,12</i>
BUTTERMILK FRIED CHICKEN BURGER Brioche Bun, Pickle, Lettuce, Sriracha Mayo, Slaw & Fries 19.00 <i>1(Wheat),3,7,12</i>	10oz STRIPLOIN STEAK Fitzgerald's Aged 10oz Striploin Of Beef, Confit Onion, King Oyster Mushroom, Pepper Sauce & Fries 36.00 <i>1(Wheat),3 7,9,12</i>	CATCH OF THE DAY Please Ask Your Server Market Price <i>1,2,3,4,5,6,7,8,9,10,11,12,13,14</i>	BEEF RAGU RIGATONI Grana Padano Shavings, Fresh Basil 19.50 <i>1(Wheat),3,7,9,12</i>
KOREAN STYLE VEGETARIAN BURGER Slaw, Siracha Mayo, Cheese & Fries 19.00 <i>1(Wheat),3,6,7,10,11,12</i>	HOUSE SMOKED BBQ BABY BACK RIBS Crushed Baby Potatoes, Gremolata 24.00 <i>7,,12</i>	FISHCAKE Curry & Sweet Chilli Aioli, Garden Leaves, & Fries 22.00 <i>1(Wheat),3,4,7,12</i>	THAI STYLE CURRY Mixed Vegetables, Basmati Rice & Poppadom 18.00 Add Chicken <i>7</i> 4.00 Add Prawns <i>2</i> 6.00 <i>1(Wheat),5,9,11</i>
NATURALLY SMOKED HADDOCK BURGER Brioche Bun, Purple Cabbage & Fennel Slaw, Ginger & Lime Mayo & Fries 22.00 <i>1(Wheat),3,4,7,11,12</i>	TURKEY SCHNITZEL Roast Cranberries, Capers Butter Sauce, Parmesan, Rocket Salad & Fries 24.00 <i>1(Wheat),3,7,10,12</i>	SEASONAL IRISH MUSSELS Lemongrass, Roasted Garlic Cream & Garlic Bread 19.00 <i>1(Wheat),7,12,14</i>	
		SEAFOOD PIE Salmon, Mussels, Naturally Smoked Haddock, Parsley Stem Creamy Mash Potatoes 23.00 <i>4,7,9,12,</i>	

1: Gluten 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxides/Sulphites, 13: Lupins, 14: Molluscs WE KINDLY ASK GUESTS TO INFORM THEIR SERVER OF ANY FOOD ALLERGIES. WE ARE UNABLE TO GUARANTEE THAT CROSS CONTAMINATION WILL NOT OCCUR WHERE DISHES ARE OR ARE IN PART DEEP FRIED. PLEASE ASK YOUR SERVER FOR FURTHER CLARIFICATION IF UNSURE.

WINE

WHITE WINES

ITALY

(123) BOLLA, PINOT GRIGIO

Well-balanced and dry, fruity, with hints of almonds and toast. *GL 8 BTL 29*

(126) MONCHIERO CARBONE GAVI DI GAVI

Sunny, fruity and fresh character. Light in body and dry, with the taste of white fruit, a touch of nectarine and a hint of lime. Long, concentrated and dry finish. *BTL 50*

SPAIN

(115) ALALBA, ALBARIÑO

Brilliant pale lemon colour. Intense aromas of peaches, white flowers, minerals and a hint of fresh sea breeze. On the palate, well-balanced prominent acidity with light minerality. *GL 9.5 BTL 36*

NEW ZEALAND

(122) KAPUKA SAUVIGNON BLANC, MARLBOROUGH

A lovely crisp & refreshing wine with notes of citrus & gooseberry. Fresh lemon/lime and tropical fruit flavours on the palate. *GL 9.5 BTL 35*

FRANCE

(117) MOMMESSIN, CHARDONNAY

Well-balanced with a combination of citrus, light oak and white flowers. A little touch of minerality on the finish. *GL 8 BTL 29*

(118) ROLAND BOUCHACOURT, SAUVIGNON BLANC

Very fresh on the palate with a good acidity and a natural hint of gooseberry, passion fruit and lemon. *GL 7.5 BTL 28*

(119) DOMAINE BIZET, SANCERRE

Pale gold with brilliant highlights. Refined nose dominated by hallmark Sauvignon aromas of blackcurrant bud with lemony and pink grapefruit undertones. *BTL 56*

PORTUGAL

(105) PORRAIS DOURO, RABIGATO

Medium-bodied, fresh citrus wine with floral aromas and hints of tropical fruits. *BTL 32.5*

GERMANY

(125) VILLA HUESGEN 'BY THE GLASS', RIESLING

Well-balanced with a fresh acidity, elegant fruit and a discreet minerality. Aromas of juicy apple and apricot with a hint of lemon. *BTL 40*

SOUTH AFRICA

(112) MAILING MAY, SAUVIGNON BLANC

A refreshing and crisp wine with aromas of pineapple, green fig, citrus and gooseberry. *BTL 36*

(127) SPRINGFIELD ESTATE, WILD YEAST CHARDONNAY

Intense and very complex, plentiful fruit with toasty spice, with a touch of dried orange peel. Mouth filling and supple with oily richness. *BTL 55*

ROSE

(302) LES PETITES JAMELLES, ROSÉ

Very fruity, aromatic wine with nice scents of strawberry, cherry and grenadine. Very fresh, easy-drinking, peach and redcurrant on the finish. *GL 8.5 BTL 32*

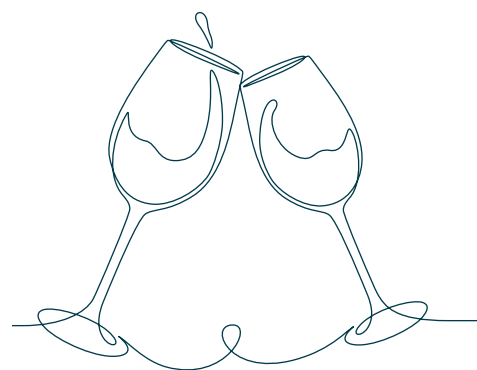
NON-ALCOHOLIC

(500) NATURA DE-ALCOHOLISED WHITE, SOUTH AFRICA

Crisp and refreshing with tropical fruit flavours and an integrated palate. *GL 6 BTL 22*

(502) TORLEY NON ALCOHOLIC WHITE SPARKLING

Lovely, bright hue and intense fizz. Its aroma and taste are both dominated by fresh grapes, humbly accompanied by a hint of spiciness. *GL 6 BTL 23*



RED WINES

FRANCE

(417) RÉSERVE SAINT JACQUES, MERLOT

Rich, complex, and long with aromas of crushed black fruit and spices. *GL 8 BTL 29*

(405) OLIVIER RAVOIRE, CÔTES DU RHÔNE

Generous spicy nose, balanced with aromas of red fruits. Ample and silky mouthfeel, with pleasant melted tannins. *BTL 40*

(431) PIERRE CHAINIER, PINOT NOIR

Smooth well balanced flavours with a hint of warm spice and a soft fresh finish. *GL 8.5 BTL 32*

(404) BARON DE BOUTISSE ST.EMILION GRAND CRU

Medium-bodied palate with black cherries and cassis. Aromas of violets, currant and cedar. *BTL 53*

CHILE

(425) CAMINO DEL REY, CABERNET SAUVIGNON

Fresh and fruity with matured tannins that provide a harmonious and pleasant finish. Intense aromas of red fruits and berries. *GL 7.5 BTL 28*

ITALY

(428) FIAMME MONTEPULCIANO D'ABRUZZO RISERVA

Deep purple colour with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Long and elegant finish. *GL 8.5 BTL 32*

(411) VILLA BELVEDERE VALPOLICELLA RIPASSO

A Pronounced nose of warm autumn fruits, blackcurrants and cherries with hints of chocolate and spice. Dry, full bodied with a firm tannin structure. *BTL 54*

(401) TENUTA SANT'ANTONIO AMARONE DELLA VALPOLICELLA DOCG VENETO

Well-balanced, soft, fine and elegant, with aromas of ripe red fruit, spices, liquorice, black pepper and chocolate. *BTL 95*

AUSTRALIA

(418) RHYTHM & RHYME, SHIRAZ

Fruity aroma with hints of blackberries, blueberries, sweet licorice and vanilla. The taste is fruity, medium-bodied with soft tannins and sweet spicy notes. *GL 8.5 BTL 32*

BUBBLES

BAROCCO PROSECCO 200ML FRIZZANTE SNIPE

Fresh and light on the palate with a dry aftertaste. *GL 11*

(203) MASSOTTINA PROSECCO DOC TREVISO, ITALY

Its bouquet exudes hints of white fruit, green apple and lemon. On the palate it is simple, lively, fruity, harmonious and refreshing. *GL 10.5 BTL 50*

(204) PANNIER SELECTION BRUT CHAMPAGNE, FRANCE

Supple with a round body. Mature aromas of fully ripened fruit and notes of honey, vanilla. *BTL 90*

(208) MOËT & CHANDON CHAMPAGNE, FRANCE

The delicious sumptuousness of white-fleshed fruits (pear, peach, apple) with the alluring caress of fine bubbles. *BTL 120*

ARGENTINA

(406) DON DAVID RESERVE, MALBEC

Very well balanced together with sweet and soft tannins. Fruity, full of plums and chocolate notes. Pleasant finish. *GL 9.5 BTL 36 (Organic)*

SPAIN

(414) VINA EGUIA, CRIANZA, RIOJA

Medium-bodied and dry, the palate shows black berries, plums and hints of tannin. *GL 9 BTL 34*

(427) BODEGAS MURIEL RESERVA, RIOJA

Finely balanced wine, with a polished and elegant body, long and pleasant aftertaste. *BTL 39*

(430) BODEGAS MURIEL GRAN RESERVA, RIOJA

Silky and smooth, perfectly assembled taste is emphasized. Aromas of roasted coffee, spices and ripe fruits. *BTL 58*

SOUTH AFRICA

(413) MOOIPLAAS, OLD VINE PINOTAGE

Full-bodied and rich with a long finish and notes of plums. *BTL 44 (Organic)*

PORTUGAL

(407) ESCAPADA, LISBOA

A juicy mouth-watering wine with lots of red and dark berries. Light in body but with plenty of flavours, finishing with a hint of spice. *BTL 28*