

SUNDAY & BANK HOLIDAY MENU

APPETISERS

Homemade Soup of the Day

House Soda Bread **8.00**

1(Wheat),2,4,7,9,12,14

Anglers Seafood Chowder

Smoked Haddock,
Salmon, Mussels, Pernod
Cream, Crispy Pancetta,
House Soda Bread

Appetiser **13.00**

Main **16.50**

1(Wheat) 4,7,9,12,14

Atlantic Prawn Cocktail

Iceberg lettuce,
Tomato, Cucumber,
Bloody Mary Sauce,
House Soda Bread **14.00**

1(Wheat),2,4,10,12

Rosscarbery Black Pudding and Caramelised Onion Potato Croquette

Crispy Pancetta, Confit

Garlic Aioli **14.00**

1(Wheat),7,10,12

Ardsallagh Goats Cheese Tart

Ardsallagh Goats
Cheese, Caramelised
Onion, Walnut Rayu,
Garden Salad **12.50**

1(Wheat),3,7,12

Warm Chicken Caesar Salad

Garlic Croutons, Parmesan
Shavings & Classic Caesar Dressing
Appetiser **13.00** | Main **18.00**

1(Wheat),7,10,12

Twice Cooked Chicken Wings

Hot Sauce or
BBQ Sauce
Blue Cheese & Celery
Appetiser **12.50**

Main with Fries **19.50**

1(Wheat),3,7,9,12

Buffalo Cauliflower Bites

Crispy Hot Sauce
Cauliflower bites,
Cashew Cream, Celery **12.50**

8,9,12

Seasonal Irish Mussels

White Wine, Onion, Chilli,
Roasted Garlic Cream &
Garlic Bread

Appetiser **13.00**

Main **19.00**

1(Wheat),7,12,14

MAINS

Roasted Striploin of Beef

Creamy Mash & Roasted
Potatoes, Yorkshire Pudding,
Buttered Roasted Vegetables,
Green Cabbage, Gravy **23.00**

6,7,9,12

Oven Roast Chicken Supreme

Creamy Mash Potato,
Buttered Root Vegetables,
Green Cabbage
& Gravy **24.00**

7,9,12

Salmon Teriyaki

Basmati Rice, Steamed
Green Vegetables, Black
Sesame Seeds **25.00**

4,6,11,12

Fish & Chips

Traditional Beer
Battered Fish,
Crushed Pea Puree,
Tartar Sauce
& Fries **22.00**

1(Wheat),4,7,12

Ballycotton Seafood Pie

Salmon, Mussels,
Naturally Smoked
Haddock, Cheddar
Mash Potatoes **23.00**

4,7,9,12,14

Buttermilk Fried Chicken Burger

Brioche Bun, Pickles,
Lettuce, Sriracha Mayo,
Slaw & Fries **19.00**

1(Wheat),3,7,10,12

Korean Style Toonsbridge Halloumi Brioche

Baby Gem, Slaw,
Confit Garlic Mayo
& Fries **19.00**

1(Wheat),3,7,10,12

Penne Ragu

Grana Padano,
Fresh Basil **19.50**

1(Wheat),3,7,9,12

Thai Style Yellow Curry

Mixed Vegetables,
Basmati Rice &
Poppadom **18.00**

Add Chicken **4.00**

Add Prawns **6.00**

1(Wheat),9,12

Pan Fried Garlic King Prawn Salad

Vermicelli Noodles,
Baby Gem,
Sliced Chilli, Tomato,
Mixed Seed Dulciah,
Lime Dressing **18.50**

2,10,12

FRIES & SIDES

Chips 6.00

Truffle and Parmesan Chips 6.00

3,7,10,12

Sweet Potato Fries 7.00

12

Garlic Bread

Roasted Garlic Butter **6.00**

1(Wheat),7

House Mash with Gravy 5.00

7,9,12

**Buttered Seasonal
Vegetables 6.00**

7

Anglers House Side Salad 6.00

10,12

Peppercorn Sauce 3.00

7,9,12

Garlic Mayo 2.00

3,12

ALLERGENS

1: Gluten, 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Cel ery, 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.

CHAMPAGNE & PROSECCO

	glass	bottle
Champagne Pannier Selection Brut		€90.00
Valdo Origine Spumante	€9.00	€49.00
Valdo Origine Rosé	€9.00	€49.00

WHITE WINES

Crisp and Refreshing

Fresh, zesty, mineral-driven or aromatic whites.

Bolla Pinot Grigio, Italy	€8.00	€29.00
Petegola Vermientino, Italy		€44.00
Alalba Albariño, Spain	€8.50	€33.00
Double Cove Sauvignon Blanc, N. Zealand	€9.50	€37.00
Roland Bouchacourt	€7.50	€28.00
Sauvignon Blanc, France		
Kalogeri Malagouzia PGI, Greece		€43.00
Sancerre La Guiberte, France		€60.00

Rich and Aromatic

Rich texture, more weight, rounded fruit and fuller palate.

Ardeche Chardonnay Burgundy, France	€10.50	€39.00
Willowglen Gewürztraminer Riesling, Australia	€7.00	€28.00
Esporao Monte Velho Branco Organic, Portugal	€9.00	€37.00
Chameleon Chenin Blanc South Africa	€9.00	€35.00

ROSE WINE

Care Solidarity Rose, Spain	€8.75	€33.00
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RED WINES

Vibrant and Fruity

Lighter, fresher reds with bright fruit and softer tannins.

	glass	bottle
Legendary Pinot Noir, Romania	€7.50	€29.00
Les Chaises Merlot, France	€7.50	€28.00
Laidi Tempranillo, Spain	€7.25	€27.00

Medium Bodied

Balanced reds with good structure and depth.

Minini Chianti DOCG, Italy	€9.00	€34.00
Fiaimme Montepulciano d'Abruzzo Reserva, Italy	€8.50	€32.00
De Martino Estate Cabernet Sauvignon, Chile	€8.75	€33.00
	€9.00	€33.50

Finca del Marquesado
Crianza, Spain

Rich and Ripe Full Bodied

Fuller, more powerful reds with concentrated fruit, oak, and richer texture.

Cepa Gavilan Ribera del Duero, Spain		€50.00
Esporao Monte Velho Tinto Organic, Portugal	€9.00	€37.00
Château Jean de Gué Cuvée Musset, Lalande de Pomerol, Bordeaux, France		€47.00
The Accomplice Shiraz, Australia	€8.00	€28.50
Don David Reserve Malbec, Argentina	€9.50	€36.00
Crozes-Hermitage Les Launes, France		€59.00

NON ALCOHOLIC WINES

Torley White Sparkling, Hungary		€25.00
Pierre Zero Red, France	20cl Snipe	€8.50
Pierre Zero White, France	20cl Snipe	€8.50