

The Anvil Valentine's Menu

STARTERS

Fresh home-made Soup of the Day (V)(GF)

served with home-made brown bread & butter.

Spicy Chicken Wings (GF)

celery sticks & Cashel Blue cheese dip.

Bruschetta al Pomodoro (V)

toasted garlic bread topped with a salsa of plum tomatoes, roasted garlic, torn basil, extra virgin olive oil, Irish mozzarella cheese.

Classic Caesar Salad

with crispy bacon, sour dough croutons, aged parmesan shavings, cos leaves tossed in a light Caesar dressing.

Clonakilty Black & White Pudding Terrine

pan fried terrine of Clonakilty black & white pudding wrapped in home cured bacon, granny smith apple & Clonmel cider compote, lakeshore wholegrain mustard cream.

Potted Prawn Marie Rose

Boston prawns in Marie Rose sauce, shredded iceberg lettuce, chilli oil

MAIN COURSE

Char-grilled dry-aged 8oz Striploin Steak (GF)

champ mash, cap mushroom, pepper sauce.

Roast Breast of Free-range Chicken

champ mash, buttered asparagus, lemon, thyme & garlic jus.

Grilled Fillet of Cod (GF)

champ mash, glazed carrots, mussel velouté

Chargrilled 8oz Prime Fillet Steak (GF) (€8 supplement)

chunky chips, flat cap mushrooms, sauté onions, peppercorn cream

Pork & Black Pudding Sausage & Mash

*pork, black pudding & caramelised organic onion sausages, champ mash, smoked bacon gravy.
(Sausages are made to our own recipe in conjunction with our family-run business
KELLY BROTHERS Butchers).*

Anvil-style Chicken Curry (GF)

*chicken breast, curry sauce, coconut cream, fresh coriander
with steamed basmati rice, naan bread, yoghurt & mint dip.*

Anvil-style Vegetarian Curry (V)(GF)

*carrot, parsnip, butternut squash, curry sauce, coconut cream, fresh coriander,
with steamed basmati rice, naan bread, yoghurt & mint dip.*

Roasted Butternut Squash Risotto (V)(GF)

Roasted root vegetables, dressed rocket parmesan tuile

DESSERTS

Warm Chocolate Brownie Cake

The Anvil Banoffi Pie

Warm, home-made Apple Pie with Vanilla Ice Cream

Home-made Cheesecake (Please ask your server for details)

Stickey Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

All Sides €3.50

*Champ Mash • Hand-cut Chips • Seasonal Vegetables • Rocket, Baby Spinach
& Parmesan Shavings Salad • Pommes Frites with Garlic Aioli.*

(GF) = Gluten Free

(V) = Vegetarian

100% IRISH BEEF with full traceability

FREE RANGE CHICKEN

“Please inform servers of any allergies you have.

The restaurant cannot guarantee that food prepared in the restaurant is 100% allergen free”.