

Set Menu B

2 Course Menu € 23 / 3 Course Menu € 27

Starters

Homemade Soup of the Day (D)(G)(E)

Served with Homemade Brown Bread (GF- Bread Available)

Spicy Chicken Wings (D)(CY)(E)(MU)

Served with Celery Sticks & Cashel Blue Cheese Dip

Classic Caesar Salad (G)(F)(D)(E)(MU)(GF- without croutons)

Crispy Bacon, Croutons, Aged Parmesan Shavings, Cos Leaves Tossed in a Light Caesar Dressing

Barbeque Spare Ribs

Slow Cooked Baby Pork Ribs & mix leaf salad

Mains

28 Day Dry Aged John Stone 8oz Striploin Steak (D)) € 8 supp.

Sautéed Onion, Mushrooms, Twice Cooked Chips & Pepper Sauce

Anvil - Style Chicken Curry (D)(CY)(SY)(G)

*Chicken Breast, Curry Sauce, Coconut Cream, Fresh Coriander, With Steamed Rice, Naan Bread
(GF Without Naan Bread)*

Anvil - Style Vegetarian Curry (V)(D)(CY)(SY)(E)

*Seasonal Vegetables, Curry Sauce, Coconut Cream, Fresh Coriander, With steamed Basmati rice & Naan bread,
(GF Without Naan Bread)*

Homemade Beef Burger (G)(D)(E)

*Ballymaloe Relish, Crispy Bacon & Melted Cheddar, On a Toasted Bap, with Twice Cooked Chips & Garnish of
Salad Leaves, Tomato, Gherkin (GF- bap available)*

Penne Carbonara (D)(G)(E)

*Penne Pasta with Bacon Lardons, Baked Ham, Tossed in a Rich Creamy Sauce, with Parmesan Cheese & Garlic
Toast*

Anvil – Style Bangers & Mash (D)(G)

Pork, Black Pudding, Caramelised Onion Sausages with Champ Mash & Smoked Bacon Gravy

Clare Island Baked Organic Salmon Fillet (MU)(F)(D) served with Baby New Potatoes & Salsa Verde,

Capers, Mixed Leaves Salad or Mash Potato & Vegetables, White Wine Veloute.

Superfood Salad (V)(Vegan Friendly)

*Rocket, Baby Kale, Spinach Leaf, Toasted Sunflower Seeds & Pomegranate, Spring & Red Onion, Diced Beetroot,
Roasted Sweet Potato, Pea Shoots, Avocado, Grated Carrot, Rape Seed Oil & Lemon Dressing*

Desserts

Warm Chocolate Brownie Cake, with Fresh Cream (D)(G)(E)

Warm Apple Pie, with Fresh Cream (D)(G)(E)

Home-made Cheesecake (please ask your server for details) (D)(G)