

## Set Menu

2 Course Menu € 23 / 3 Course Menu € 27

**Due to COVID19 restrictions we are running on a reduced menu for the time being!  
Thank you for your understanding!**

### 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*

#### **Anvil Salad (D)(M)(G)(TN)**

*Mixed Leaves, Crispy Bacon, Feta Cheese, Parmesan, Cherry Tomatoes, Red Onion, Pine Nuts & Anvil Dressing*

### Mains

#### **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, In a Toasted Bap, with Chunky Chips & Garnish of Salad Leaves, Tomato, Gherkin (GF- bap available)*

#### **Anvil – Style Bangers & Mash (D)(G)**

*Pork, Black Pudding, Caramelised Onion Sausages with Mash Potato & Bacon and Onion 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

**Please ask your server for options**