

Set Menu

3 Course Menu € 30

Starters

Homemade Soup of the Day (Contains Celery, Wheat, Egg, Milk)

Served with Homemade Brown Bread (GF- Bread Available)

Spicy Chicken Wings (Contains Celery, Milk, Egg, Sulphites)

Served with Celery Sticks & Cashel Blue Cheese Dip

Anvil Salad (Contains Milk, Mustard, Sulphites, Wheat, Pinenuts)

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

Mains

Anvil - Style Chicken Curry (Contains Celery, Wheat, Cream)

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

Anvil - Style Vegetarian Curry (Contains Celery, Wheat, Milk)

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

Homemade Beef Burger (Contains Wheat, Egg, Milk, Sulphites)

*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 (Contains Wheat, Lupin, Milk, Sulphites)

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

Clare Island Baked Organic Salmon Fillet (Contains Mustard) served with Baby New Potatoes & Salsa Verde, Capers, Mixed Leaves Salad *or* Mash Potato & Vegetables, White Wine Veloute. (Contains Milk, Sulphites) €2 supplement

Superfood Salad (V)(Vegan Friendly) (Contains Seeds)

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 (Contains Milk, Egg, Wheat)

Chocolate & Orange cake(Home-made Jaffa Cake) (Contains Milk, Wheat)

Lemon Meringue (Contains Egg, Milk, Wheat, Almonds)