



## Evening à la carte Menu

served Thurs, Fri & Sat evenings 5.30-9.30pm

### To Start:

<b>Soup of the Day</b> Served with Wheaten Brown Bread	6.00
<b>Crispy Hen's Egg</b> With Grilled Asparagus, Chorizo & Hollandaise Sauce	8.50
<b>Crumbed Goat's Cheese &amp; Herb Salad</b> Crumbed Goats Cheese with Rocket Leaves, Pickled Beetroot, Walnuts, Honey & Mustard Dressing	8.50
<b>Garlic &amp; Chilli Prawn Skewers</b> Garlic & Chilli Prawns and Pepper Skewers served with Rocket Leaves & Lime Aioli.	9.00
<b>Whiskey &amp; Ginger Chicken Wings</b> Served with Celery sticks & blue cheese dip	10.00

### Meat Mains:

<b>Butter Cooked 10oz Rib Eye of Beef</b> Served with Twice Fried Chunky Chips, Roasted Cherry Tomatoes, Crispy Onions & a Wild Mushroom Jus	24.00
<b>8oz Surf &amp; Turf</b> 8oz Rib Eye Steak topped with Pan-Fried Prawns & served with Garlic Butter, Twice Cooked Chips & Crispy Onions	25.50
<b>Lamb Shank</b> Served with Champ Mash, Green Beans, Crispy Onions & Red Wine & Nutmeg Spiced Jus	21.00
<b>Roasted Breast of Chicken</b> Served with Black Pudding Mash, Asparagus & a Rich Poultry Jus	18.00
<b>Wuff House Beef Burger</b> topped with Applewood Cheese, Crispy Onions, Bacon, Sweetly Spiced Homemade Tomato Relish, Aioli, Sweet Mustard, Gherkin, Iceberg Lettuce on a Sesame Bun Served with Twice Cooked Chips, & House Side-Salad	14.95
<b>Cajun Spiced Chicken Fillet Burger</b> Cajun Spiced Chicken Fillet with Rocket Leaves, Cucumber & Dill Yogurt, Guacamole on a Sesame Bun Served with Sweet Potato Fries & House Side-Salad	14.95

### Fish Mains:

<b>Pan-Fried Fillet of Hake</b> Served with Wilted Baby Spinach, Pan-Fried Baby Potatoes, Sour Cream & Chives & Rougail Sauce	18.00
<b>Crispy Golden Beer Battered Fish &amp; Twice Cooked Chips</b> Served with Homemade Tartare Sauce, Mint Pea Puree & Lemony Herb Salad	15.00

### Vegetarian:

<b>Vegetable &amp; Nut Tajine</b> Mixed Vegetables with Almonds, Dates & Raisins in a Spicy Sauce served with Bulgur Seeds & Chilli Yogurt	14.00
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### Sides €4.50:

Buttered Baby Potatoes  
Champ Mash  
Fennel Salad with a Citrus Dressing  
Fresh Vegetables  
Twice Cooked Chips  
Sweet Potato Fries  
Mixed Leaf Salad  
Sourdough Toast and Wheaten Brown Bread  
with Olive Oil & Balsamic Dressing

### Dessert:

<b>Lemon &amp; Raspberry Eton Mess</b> Smashed Meringues, Lemon Curd, Fresh Raspberries with Whipped Cream and Vanilla Ice Cream	6.50
<b>Sticky Date Pudding</b> With Salted Caramel Sauce & Vanilla Ice Cream	6.50
<b>Crème Brûlée</b>	5.95
<b>Warm Chocolate Brownie</b> With Pistachio Ice-Cream & Sugared Walnuts	6.50
<b>Cheese Board</b> A Selection of Cheese with Crackers and Homemade Fig Chutney	12.00