



Evening à la carte Menu

served Thurs, Fri & Sat evenings 5.30-9.30pm

To Start:

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

Meat Mains:

Butter Cooked 10oz Rib Eye of Beef Served with Twice Fried Chunky Chips, Roasted Cherry Tomatoes, Crispy Onions & a Wild Mushroom Jus	24.00
8oz Surf & Turf 8oz Rib Eye Steak topped with Pan-Fried Prawns & served with Garlic Butter, Twice Cooked Chips & Crispy Onions	25.50
Lamb Shank Served with Champ Mash, Green Beans, Crispy Onions & Red Wine & Nutmeg Spiced Jus	21.00
Roasted Breast of Chicken Served with Black Pudding Mash, Asparagus & a Rich Poultry Jus	18.00
House Beef Burger with Homemade Tomato Relish, Camembert, Caramelized Onions, Rocket & Tomato served on a Sesame Bun with Twice Cooked Chips & Side-Salad	14.95
Cajun Spiced Chicken Fillet Burger 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:

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

Vegetarian:

Vegetable & Nut Tajine 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:

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

DINNER AT WUFF