

OAK & ANVIL

STARTERS

SOUP OF THE DAY Homemade Guinness treacle bread (1,3,5,10)	6.5
SALT & PEPPER CALAMARI Watermelon, mint, black olive & feta cheese, chili & lime dressing (2,4,10)	12
ARDSALLAGH GOAT'S CHEESE With black figs, hazlenuts, brioche, gold river farm salad and orchard cider dressing (1,3,5,10,11H)	9.5
BARBEQUE PORK RIBS Rocket, fennel & orange salad (4,7)	9.95
POACHED PEAR & CASHEL BLUE CHEESE TART TATIN Red onion compote, Waldorf salad, mustard dressing (1,3,4,5,7,10,11W)	12
SEAFOOD CHOWDER Smoked cod, salmon, clam meat, mussels, leek, dill & potato. Guinness treacle bread (1,2,3,5,10,14,A,GFA)	10

SANDWICHES

GRILLED STEAK BAGUETTE Baby gem, tomato, jalapeno relish, onion jam, twice cooked chips (1,3,4)	18.5
THE ANVIL RUBEN Slow cooked ham hock, Mossfield organic cheddar, pickled red cabbage, tomato, sourdough, twice cooked chips (3,4,7,10)	16
FALAFEL Red pepper hummus, baby gem, cabbage slaw served on tortilla wrap (3,5,6,VG)	14
SHARING STAND OF CURED MEATS Artisan cheese, olives, pickles, hummus and dips, chutney, served with grilled sourdough (3,4,7,10,11,W)	36

SALADS

SLOW ROAST DUCK LEG Gold river farm salad, sweet potato wedges, candied walnuts, radish and pomegranate dressing (4,7,10,11,W,GF)	16.5
GRILLED THAI CHICKEN SALAD Beansprouts, carrots, cashews, cucumber, mango, coriander, miso & coconut dressing (3,4,11)	16.5
IONA FARMS BEETROOT PLATE Pickled beetroot, vegan cheese, pistachio crumb, quinoa, beetroot soil orange dressing (4,11P,VG)	16.5

SIDES

TWICE COOKED CHIPS (4)	4.5
SPICED ONION RINGS (3)	4.5
ROCKET SALAD, PARMESAN, CANDIED WALNUT, WALNUT DRESSING (4, 7, 10, 11, W)	4.5
CREAMY MASH POTATO (10)	4.5

MAINS

10oz VINTAGE RESERVE DRY AGED IRISH SIRLOIN Braised onion, Garryhinch Wood exotic mushrooms, twice cooked chips, bearnaise sauce OR pepper sauce (3, 4,10)	35
GOURMET 8oz IRISH BEEF BURGER Bacon jam, Knockanore smoked cheddar, pickles, beef tomato, kimchi ketchup, brioche bun, onion ring, twice cooked chips (1,3, 4,7,10)	20
CHARGRILLED FEIGHCULLEN CHICKEN SUPREME Lentil & root vegetable stew, colcannon mash, tenderstem (5,7,10)	23
GARLIC PRAWN LINGUINI Nduja sausage, chili & tomato sauce (1,3,4,8,10)	22
BEER BATTERED HADDOCK Mint & pea compote, tartar sauce, twice cooked chips (1, 3, 4,10,14)	20
PAN SEARED HAKE FILLET Clams, baby leeks, spinach, mash potato and chive butter sauce (2,4,10,14)	28
CHICKEN KATSU BURGER Pickled vegetables, baby gem, brioche, curried aioli, twice cooked chips (1, 3, 4, 7,10)	17.5
SWEET POTATO, CHICKPEA & SPINACH ROGAN JOSH CURRY Steamed basmati rice (VG)	18

DESSERTS

THE ANVIL STICKY TOFFEE PUDDING Butterscotch sauce, vanilla gelato (1,3,10)	8
BROWN BUTTER & JAMESON PECAN PIE Mascarpone chantilly cream (1,3,10,11P)	8
BAKED BASQUE CHEESECAKE Blackberry sorbet, macerated blackberries & apricot (1,10)	8
BELGIAN CHOCOLATE TIRAMISU, Espresso gelato, hazelnut biscotti (1,3,10,11H)	8
SELECTION OF WEXFORD SCÚP GELATO Bourbon vanilla, Ferrero Rocher, mango & passion fruit (10,11,H)	7
ARTISAN IRISH CHEESE SELECTION Quince jelly, fruit, crackers (3,10)	14

TEA & COFFEE

TEA	3.25	AMERICANO	3.5
HERBAL TEA	3.5	WHITE COFFEE	3.5
LARGE COFFEE	4	HOT CHOCOLATE	4
CAPPUCCINO	4	MILK ALTERNATIVES	0.25
CAFÉ LATTE	4	AVAILABLE: SOYA, ALMOND & OAT	
ESPRESSO	3.5		

1) Eggs 2) Molluscs 3) Gluten 4) Sulphur Dioxide 5) Celery 6) Sesame Seeds 7) Mustard 8) Crustaceans 9) Lupin 10) Dairy 11) Nuts 11A) Almond, 11H) Hazelnut 11W) Walnut 11P) Pistachio 12) Soybeans 13) Peanut 14) Fish GF) Gluten Free H) Healthy V) Vegetarian GFA) Gluten Free Adaptable VG) Vegan
Please note some dishes can be varied to suit allergens. Please advise server before ordering.