Monday to Sunday 5pm-9pm

Small Bites

Marinated Mixed Olives €4

Sourdough, Crackers, Lavosh, Pesto Dip & Black Olive Tapenade (1,3W,6,10) €7

Smoked & Salted Almonds, Spiced Cashew & Peanuts (11A,11C,11P) €5

Onion Bhaji €6
Mango & Apricot Chutney (3W,4,7)

Smoked Ham & Cheese Croquettes €7
Mustard Mayonnaise (1,3W,4,7,10)

Starters

Anvil Caramelised Hummus Bowl €9
Sesame & Chilli Dressing, Lavosh Crackers (3W,4,6)

Prawn Pil Pil €16
Grilled Prawns, Olive Oil, Garlic, Chilli, Coriander, Grilled Sourdough (3W,8) (Main €23)

Five Spice Andarl Pork Belly €14
Crunchy Cabbage, Beansprouts, Carrot, Cucumber, Cashew Nut, Sweet Chili & Lime Sauce (3W,4)

Kilkeel Crabmeat €16
Sourdough Toast, Fennel, Avocado, Chilli, Lime & Coriander Mayonnaise (1,2,3W,4)

KFC Spiced Cauliflower Nuggets €10
Lime, Mint & Yoghurt Dipping Sauce or BBQ Sauce (3W,10)

Soup of the Day €9
Homemade Guinness Treacle Brown Bread (1,3W,4,5,10)

Creamy Seafood Chowder €14
Cod, Smoked Cod, Prawns, Salmon, Potato & Leek, Dill, Guinness & Treacle Bread (1,3W,4,8,10,14)

Oak & Anvil Chicken Wings (Mains €20) €15
Spicy Wings, Blue Cheese Dip, Celery (1,3W,4,5,7,10)

Iona Farm Beetroot Carpaccio €15
Goats Cheese, Basil, Walnuts, Pesto Dressing, Brioche Crouton (1,3W,4,10)

Mains

Vintage Reserve 10oz Grilled Kildare Rib Eye Steak €39
Cherry Tomato Compote, Portobello Mushroom, Crispy Spiced Onions, Chunky Chips, Creamy Peppercorn Sauce, Garlic Butter (3W,4,5,10)

Vintage 10oz Sirloin Steak €39
Cherry Tomato Compote, Portobello Mushroom, Crispy Spiced Onions, Chunky Chips, Creamy Peppercorn Sauce, Garlic Butter (3W,4,5,10)

Grilled Angus Irish Beef Burger €23
Streaky Bacon, Baby Gem, Applewood Smoked Cheddar, Tomato & Pepper Relish, Smoked Onion Mayonnaise, Chunky Chips (1,3W,4,7,10)

Roast Lion of Pork €27
Colcannon Mash Potato, Toffee Apple, Roast Carrots, Wholegrain Mustard Sauce (4,5,7,10)

Thai Red Chicken Curry €26
Peppers, Courgettes, Baby Corn, Mange Tout, Coriander, Steamed Rice (3W,4,10,11A) **(Vegan Option €22)**

Oak & Anvil Fish & Chips €24
Tempura Haddock, Mint & Pea Compote, Tartar Sauce, Chunky Chips (1,3W,4,7,10,14)

Potato Gnocchi €22
Pumpkin, Kale, Spinach, Sage Butter, Parmesan, Little Cress Herbs (VG, W,4,12,7)

Grilled Slaney Valley Lamb Rump €33
Garlic Potatoes, Peas, Peal onions, Black Olive Tapenade & Rosemary Jus (4,5,10)

Pan Fried Fillet of Hake €28
Baby Leeks, Samphire, Potato Fondant, Lemon, Caper & Parsley Nut Brown Butter Sauce (4,10,14)

Sides

Chunky Chips, Herb Sea Salt (3W)	€7
Smoked Bacon & Parmesan Chunky Chips(3W,4,10)	€8
Buttered Green Vegetables, Almonds(10,11A)	€5
Creamy Mash Potatoes (10)	€5
Roast Maris Piper Potatoes, Herb Salt	€6

Tea & Coffee

Tea	€4	Flat White	€4.80
Herbal Tea	€4.50	Hot Chocolate	€5
Large Coffee	€4.50	Alternatives Miks available:	
Cappuccino	€4.80	Soya, Almond, Coconut & Oat	€0.75
Café Latte	€4.80	Espresso	€4

Desserts

Selection of Ice Creams €9.50
Assorted Flavoured Ice Cream (please see server) (10)

Raspberry Posset €9.50
Vanilla, Raspberry Cream Posset, Fresh Raspberry & Champagne Sorbet (1,3W,4,10,12)

Black Forest €9.50
Dark Chocolate Cremieux, Sour Cherry Compote, Chantilly Cream, Chocolate Ice Cream (1,3W,10,12)

Salted Caramel Cheesecake €9.50
Salted Caramel Sauce, Vanilla Ice Cream (1,3W,10,12)

Warm Chocolate Fudge €9.50
Chocolate Sauce, Vanilla Ice Cream (1,3W,10,12)

Lemon Basil Tart €9.50
Mascarpone Chantilly, Strawberry Sorbet (1,3W,10,12)

1) Eggs, 2) Molluscs, 3) Gluten, 4) Sulphur Dioxide, 5) Celery, 6) Sesame Seeds, 7) Mustards, 8) Crustaceans, 9) Lupin, 10) Milk, 11) Nuts, 12) Soybeans, 13) Peanut, 14) Fish, A) Almonds, B) Barley, C) Cashew, GF) Gluten Free, H) Hazelnut O) Oat, P) Pecan R) Rye, VG) Vegan Friendly, V) Vegetarian, W) Wheat
Dishes may be altered for Gluten Free Options