

12 pm - 9 pm

ALT CHRISTMAS ALL DAY MENU



SMALL BITES

Homemade Wonky Veg Soup*

Served with homemade Guinness bread (vegan)

8.00

Christmas Croquettes

Fluffy Irish potato croquettes with pulled pork, mature cheddar cheese, bread sauce, chili jam (1a, 3, 7)

10.50



Crispy Parmesan Brussel Sprouts

Brussel sprouts, bacon lardons, parmesan and almond flakes (1a, 7, 8b, 10)

10.50

Mushroom Bruschetta

Wild mushrooms & truffle oil on sourdough bread with olive oil, parmesan (1a) (vegan option available)

10.00

SALADS



Wren Signature Festive Salad

Rocket leaves, pomegranate, honey candied walnut and blue cheese with cherry tomatoes (7, 8a)

15.00



Roasted Sweet Potato Salad

Kale Leaves, roasted sweet potatoes, dried cranberries, roasted pecans and feta cheese (7, 8a)

15.00

SIDES

House cut chunky chips

4.50

Veg of the day

4.50

Side salad

4.50

Mashed potato & gravy (7)

4.50

Festive stuffing (1a,7)

4.50

Roasted bravas potatoes

4.50

Breadbasket

3.50

assorted breads and oils (1a)

BIG BITES

Pulled Turkey Sandwich

Pulled turkey, Tipperary brie, cranberry sauce and roasted apple puree on toasted bread (1a, 7, 9, 10)

17.00



Sweet Potato Gnocchi

Freshly rolled sweet potato gnocchi, sauteed broccolini, sweet ramiro peppers, napolitana sauce, shaved Parmesan (1a, 7) (vegetarian)

22.00

Stuffed Turkey Roulade

Festive stuffing, roasted butternut puree & homemade gravy (1a, 7)

27.00

Glazed Herefordshire Pork Rack

Cranberry glazed pork rack, braised red cabbage, potato & veggie gratin (7, 11)

28.00

Pan Seared Mediterranean Sea Bass

Mediterranean Sea Bass, mashed potato, sauteed green beans & confit shallot, saffron beurre blanc shrimp sauce & pickled radish (1a, 4)

27.00

Irish Filet Mignon

8oz Irish Beef tenderloin in garlic & rosemary, bravas potatoes, heirloom tomatoes & red wine jus (3, 7, 9)

35.00

DESSERT



Wren Open Hive Honey Sponge Roll

Homemade honeycomb crumb, vanilla ice cream, elderberry syrup (1a, 3, 7)

11.00

Bread and Butter Pudding

Banana liqueur infused bread pudding, maraschino cherries with rum and raisin ice cream (1a, 3, 7)

11.00

Death by Chocolate Cake

Slice of dark rich chocolate cake, organic cream & elderberry syrup (1a, 3, 7)

10.50

Homemade Tiramisu

Fluffy ladyfingers dipped in coffee, Mascarpone Cream, Frangelico, dark chocolate (7, 3, 1a, 12)

11.00

Allergen List 1 Cereals containing gluten / 1a Wheat / 1b Rye / 1c Barley / 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybeans / 7 Milk / 8 Tree Nuts / 8a Walnuts/ 8b Almonds / 8c pine nuts / 8d Pecans / 9 Celery / 10 Mustard / 11 Sesame / 12 Sulphites / 13 Lupin / 14 Molluscs

*All of our dishes are made in an environment that contains nuts. Please make your server aware if you have a nut allergy.



ask server for vegetarian/vegan

Nollaig Shona Duit