

12 pm - 9 pm

ALT CHRISTMAS ALL DAY MENU



SMALL BITES

 Homemade Wonky Veg Soup*	9.00
Served with homemade Guinness bread (vegan)(1a, 1d)	
Christmas Croquettes	11.00
Fluffy Irish potato croquettes with pulled pork, mature cheddar cheese, bread sauce, chili jam (1a, 3, 7)	
 Crispy Parmesan Brussel Sprouts	11.00
Brussel sprouts, bacon lardons, parmesan and almond flakes (1a, 7, 8b, 10)	
Mushroom Bruschetta	11.00
Wild mushrooms & truffle oil on sourdough bread with olive oil, parmesan (1a, 7, 12) (vegan option available)	

SALADS

 Wren Signature Festive Salad	15.00
Rocket and lettuce leaves, pomegranate, honey candied walnut and blue cheese with cherry tomatoes, extra virgin olive oil & herb dressing and pomegranate molasses (7, 8a)	
 Roasted Sweet Potato Salad	15.00
Mixed Leaves, roasted sweet potatoes, dried cranberries, roasted pecans and feta cheese with extra virgin olive oil, citrus and herb dressing (7, 8a)	

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)	

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

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



ask server for vegetarian/vegan

BIG BITES

Festive Ham & Cheese Toastie	17.00
Pulled slow cooked ham, smoked Irish Cheddar, Tipperary Brie and cranberry sauce served on toasted ciabatta bread. (1a, 3, 6, 7)	
Pulled Turkey Sandwich	17.00
Pulled Turkey, Tipperary brie, cranberry sauce and roasted apple puree served on toasted ciabatta bread. (1a, 7, 9, 10)	
Sweet Potato Gnocchi	23.00
Freshly rolled sweet potato gnocchi, sauteed broccolini, sweet ramiro peppers, napolitana sauce, shaved Parmesan (1a, 7, 9, 12) (vegetarian)	
Stuffed Turkey Roulade	29.00
Served with creamy mash, festive stuffing, roasted butternut puree & homemade gravy (1a, 6, 7, 12)	
Glazed Irish Pork Chop	29.00
Cranberry glazed pork rack, braised red cabbage, potato & veggie gratin (6, 7)	
Pan Seared Atlantic Sea Bass	27.00
Mediterranean Sea Bass, mashed potato, sauteed green beans & confit shallot, saffron beurre blanc shrimp sauce & pickled radish (1a, 2, 4, 6, 7, 12)	
Irish Filet Mignon	37.00
8oz Irish Beef tenderloin in garlic & rosemary, bravas potatoes, roasted heirloom tomatoes & red wine jus (3, 7, 9)	

DESSERT

Wren Open Hive Honey Sponge Roll	11.00
Homemade honeycomb crumb, vanilla ice cream, elderberry syrup (1a, 3, 7)	
Homemade Bread and Butter Pudding	11.00
Banana liqueur infused bread pudding, maraschino cherries with rum and raisin ice cream (1a, 3, 7)	
Death by Chocolate Cake	11.00
Slice of dark rich chocolate cake, organic cream & elderberry syrup (1a, 3, 7)	
Homemade Tiramisu	11.00
Fluffy ladyfingers dipped in coffee, Mascarpone Cream, Frangelico, dark chocolate (7, 3, 1a, 12)	
Artisan Cheese Board	Small 13.00 Large 17.00
Hegarty's cheddar, Cashel blue cheese, Tipperary, brie, sweet onion relish, Sheridan's crackers (1a, 3)	

Nollaig Shona Duit