

ALT | Dinner Menu 6pm - 9pm



STARTERS

Homemade Wonky Veg Soup

Served with Homemade Guinness Bread (Vegan, 1a, 1d, 6, 9)

8.00

Irish Atlantic Chowder

Haddock, Atlantic Salmon, Prawns served with homemade Guinness Bread (1a, 1d, 2, 4, 9)

11.00

Meatballs

Homemade 100% Irish Beef Meatballs Tossed in Fresh Tomato & Basil Sauce, Serve with Crispy Basil And Parmesan (1A, 3, 6, 7, 9, 12)

10.50

Pan-Fried Garlic Gambas

Pan-Fried Dublin Bay Prawns, Roasted Ramiro Peppers & Garlic Butter, Mixed Leaves, Cucumber, Grilled Ciabatta (1a, 2, 6, 7, 12)

15.00

BIG BITES

Wild Atlantic Salmon

Skin On Fillet Atlantic Salmon Served with Seasoned Cauliflower Steak, Cauliflower & Herb Cous Cous (4, 6, 7)

25.00

Seafood Risotto (Mushroom Risotto available as a vegan option)

Arborio Rice, A Splash of White, Homemade Napolitan Sauce, Seafood Mix (Atlantic Salmon, Haddock, Mussels and Prawns), Cherry Tomatoes, Parmesan (2, 4, 6, 7, 9, 14)

23.00

Wren Burger

8oz Irish Minced Steak Patty, Gherkin & Onion Mix, Beefsteak Tomatoes, Romano Lettuce, Homemade Roasted Pepper Sauce, Brioche, Chunky Chips (1a, 3, 6, 7, 10)

21.00

Chicken Parmesan

Breaded Crispy Chicken Breast, Grilled Aubergine, Napolitan Sauce, Pesto, Buffalo Mozzarella Served with Side Salad (1a, 3, 6, 7, 8c, 9, 12)

25.00

8oz Irish Striploin Steak

Pan seared 100% Striploin from Co. Meath, Cherry Tomatoes, Sauteed Asparagus, Homemade Peppercorn Sauce Served With House Cut Chunky Chips (3, 6, 7)

34.00

SIDES

House cut chunky chips / side salad / garlic bread

4.00

Wild garlic mayo / Korean barbecue sauce

2.00

DESSERT

Wren Open Hive Honey Sponge Roll

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

10.50

Chocolate & Coconut Tart

A Vegan Chocolate Tart with a Hint of Coconut Served Alongside Smooth Vegan Vanilla Ice Cream (1d, 6, 8a) (vegan)

11.00

Homemade Tiramisu

Fluffy Ladyfingers Dipped in Coffee, Mascarpone Cream, Frangelico, Dark Chocolate (7, 3, 1a, 12)

11.00

Homemade Bread & Butter Pudding

Banana Liqueur Infused Bread Pudding, Maraschino Cherries Served with Rum And Raisin Ice Cream (1a, 3, 7)

10.50

Artisanal Cheese Board (small/large)

Hergarty's Cheddar, Cashel Blue cheese, Tipperary Brie, Macroon Mozzarella, Sweet Onion Relish, Sheridan's Crackers (1a, 1b, 7, 11)

10.50/15.00

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