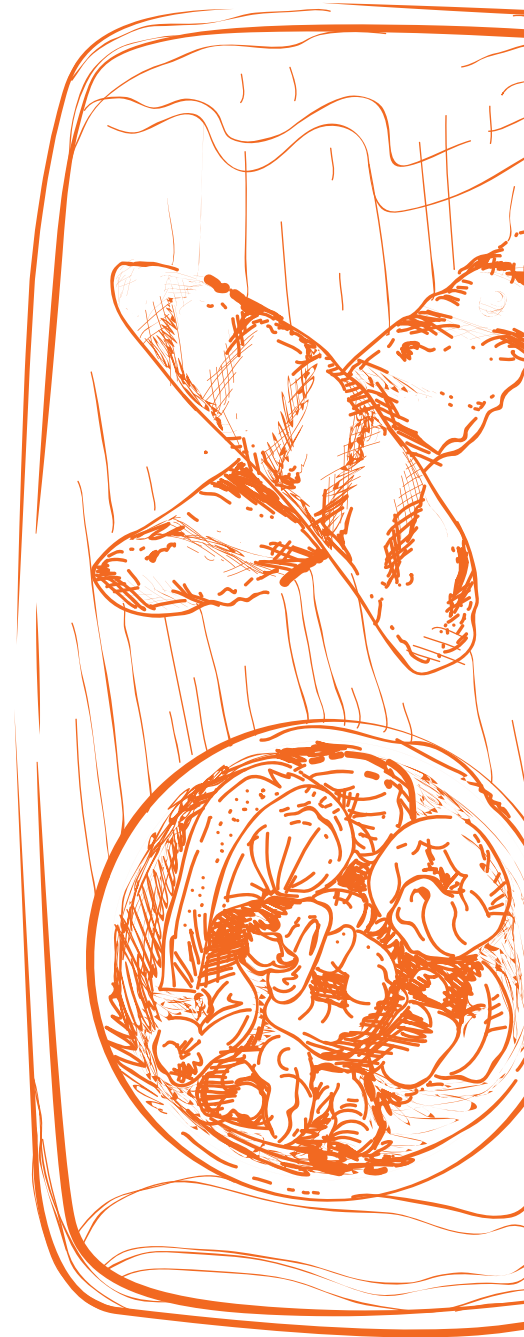


WOLF & WHISTLE.™

2 COURSE £10.95 3 COURSE £12.95 *Look for this*
MON-FRI 4PM-7PM

CHEF'S SOUP OF THE DAY ○ £3.95 (GF) Served with warm farm house wheaten bread	SWEET POTATO WEDGES ○ £3.95 (GF) (V) Home made thick cut sweet potato wedges, topped with smoked cheese, scallion & sour cream dip
KING PRAWN Pil Pil £4.95 (GF) (PG) Juicy prawns, cooked in garlic, chilli, olive oil served with charred ciabatta	CHICKEN TEMPURA £4.25 (C/Z) Tender chicken strips in a light batter served with sweet chilli mayo
CHICKEN WINGS ○ £3.95 served with parsley & blue cheese dip & celery stick Choice of sauce: - SMOKEY BBQ - HOT SPICY SAUCE	CLASSIC CEASAR SALAD £3.95 (C) Baby gem lettuce, crispy bacon, garlic croutons & house cesar dressing
DRY SALTED CHILLI SQUID (GF) (C/PG) £4.95 Served with Asian slaw, red pepper jam, Harissa mayo	LOCAL MUSSELS ○ £4.95 (GF) (PG/SB) Served with a whack of bread & Choice of sauce: - GARLIC & WHITE WINE CREAM - TOMATO CHILLI & ROAST RED PEPPERS
CHEESY NACHO'S £3.95 (GF) (V) Large bowl of nacho's topped with chef's salsa sour cream, jalapenos & guacamole	OVEN BAKED FLAT MUSHROOM (R) £3.95 Filled with roast red pepper, cream cheese & chive topped with a herb crust & rocket salad
CRISPY HONEY CHICKEN BITES ○ £4.95 Crispy honey chicken bites served on a bed of baby gem lettuce & drizzled with sweet & soy sauce	



WE WORK WITH LOCAL SUPPLIERS TO ENSURE OUR INGREDIENTS ARE THE FRESHEST AND THE VERY BEST THEY CAN BE. ALL OUR MEAT IS 100% IRISH SOURCED AND OUR STEAKS ARE HUNG FOR A MINIMUM OF 28 DAYS. ALSO ALL OUR FISH IS SOURCED FROM LOCAL FISHMONGERS - WE HOPE YOU CAN TASTE THE DIFFERENCE.

STARTERS

(V)=VEGETARIAN (GF)=GLUTEN FREE

FOR ALLERGY INFORMATION PLEASE CONTACT A MEMBER OF OUR TEAM.

PLEASE INFORM US OF ANY FOOD ALLERGIES YOU MAY HAVE.

CHICKEN

(SB/C)

Choose your chicken & sauce
Served with beetroot slaw &
choice of side

Chicken:

- HALF CHICKEN £9.95
- 2 PIECE CHICKEN £7.95
(LEG & THIGH)
- BUTTERFLIED BREAST £8.95

Sauce:

- PIRI PIRI
- LEMON & PEPPER
- SMOKEY BBQ
- HOTHOUSE

PEPPERED CHICKEN ○ £9.95

Char grilled breast of
Chicken served on a bed of
mash, topped with peppered
sauce & tobacco onions

CHICKEN MARYLAND £9.95

SERVED WITH LIGHTLY BATTERED
BANANA, FRENCH FRIES AND
HOMEMADE CHICKEN GRAVY

BURGERS

All burgers served on a brioche
bun, fully dressed with tomato,
rocket, pickled cucumber, beef
tomato & choice of side

- 6 OZ STEAK BURGER ○ (Z) £7.95
- SALT & CHILLI CHICKEN £7.95
(SB/R/Z)
- VEGGIE BURGER £8.95

Toppings £1.50

- Smoked cheese & bacon
- Goats cheese & caramelised onion
- Tobacco onion & peppered sauce
- Jalepeno salsa & mozzarella
- Smoked cheese & onion rings

PIES + SAUSAGES

CHEF'S PIE OF THE DAY £8.95

(Please ask Server)

PORK & LEEK SAUSAGES £7.95

Served on a bed of mash,
topped with red onion gravy

WOLF & WHISTLE.™

GRILL

STEAKS

All our beef is from 100% irish
sources hung for a minimum of
28 days

- 8 OZ SIRLOIN ○ (M) £9.95
- 10 OZ RIBEYE (CS) £7.95

Steaks Garnished with portabello
mushroom, slow roast tomato,
choice of side & sauce

Sauce:

- PEPPER SAUCE
- THYME GRAVY
- GARLIC BUTTER

UPGRADE TO SURF & TURF ADD £5.00

Served with shrimp tossed
in garlic butter sauce and
French fries

STEAK SANDWICH £7.95 ○

4OZ Sirloin Steak served on
toasted ciabatta, caramelized
onions, rocket, peppered
sauce and French fries

HANGING KEBAB SKEWER

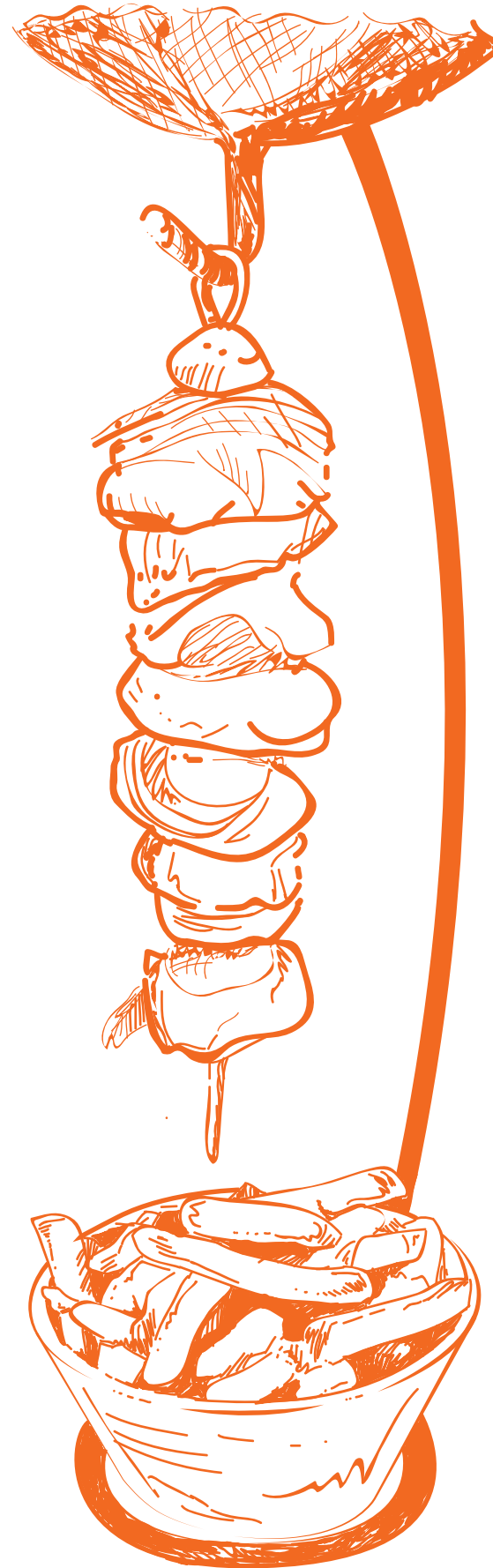
Choose your kebab & butter
& choice of side

Kebab:

- CHICKEN (SB) £10.95
- BEEF (M) £11.95
- VEGGIE (V) (SB/C) £9.95

Butters:

- CHILLI & ROSEMARY
- ROASTED GARLIC
- LEMON & DILL
- CRACKED BLACK PEPPER



MAINS

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ALLERGIES YOU MAY HAVE.

SALADS

CHICKEN CAESAR ○ £7.95
Breast Of Chicken, Baby Gem,
Smoked Bacon, Garlic Croutons &
homemade Caesar Dressing

GOATS CHEESE ○ (SB) £7.95
Goats Cheese Bon Bon, baby
gem, roast red peppers,
radish, caramelised onion,
croutons & olive oil

GRANNY'S SALAD ○ £7.95
Baby Gem, boiled egg, tomato,
sliced ham, beetroot, red onion,
salad cream & Wheaten bread

FISH

BEER BATTERED HADDOCK* (SB)
Served with mushy peas,
tartar sauce & Chunky Chips

1 piece £5.95
2 piece £7.95
3 piece £9.95

CHEF'S CATCH OF £12.95

THE DAY

(Please ask server)



PASTA

All Pasta dishes topped with
shavings of parmesan & served
with char-grilled garlic ciabatta
(Penne or Tagliatelle)

GOASTS CHEESE, SPINACH RG £6.95
& **BASIL PASTA** LG £8.95

TOMATO, ROAST RED RG £6.95
PEPPER & ROCKET PASTA LG £8.95

WHITE WINE CREAM & ○ RG £6.95
WILD MUSHROOM LG £8.95

EXTRAS CHICKEN OR CHORIZO ADD £1.50
BACON ADD £1

MEATBALLS RG £6.95
Classic italian herb & LG £10.95
tomato ragu with our
chef's own herbs & spices

SIDES + SAUCES + DIPS

POTATOES £2.50

- Parmesan & Rosemary
Salted fries
- Chunky chips - Champ
- Garlic Diced Potatoes
- French fries

GARDEN

- Corn on the cob
-£1.95
- Beer battered onion rings
-£2.50
- House salad (Rocket, cherry
tomato & red onion)
-£2.95
- Medley of Vegetables
-£3.95

SAUCES £1.95

- Pepper Sauce
- Thyme Gravy
- White Wine Cream Sauce

BUTTERS £1.95

- Chilli & Rosemary
- Lemon & Cracked
black Pepper
- Roasted Garlic

DIPS 75P

- BBQ - Garlic Mayo
- Hot - Taco Mayo
- Curry Creme Fraiche

YOU DESERVE A COCKTAIL

...AND JUST FOR £3.95

THE WOLF

Beefeater Gin, Cucumber, Ginger
Lime & Sparking Water.

FLAVOURED DAIQUIRI

Havana Rum, Lime Juice, Sugar
& Flavoured Puree.

FRENCH MARTINI

Vodka, Raspberry Liqueur,
Pineapple Juice & Lime Juice.

THE WHISTLE

Absolut, Limoncello, Lemon
Juice, Thyme & Sparling

FLAVOURED MARGARITA

Tequila, Lime Juice, Sugar &
Flavoured Puree.

COSMOPOLITAN

Absolut Citron, Triple Sec,
Cranberry, Lime & Bitters.

CAN'T FIND ONE YOU LIKE? CHECK OUR COCKTAIL BOOK.

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MAINS

LOOK OUT FOR OUR WINE RECOMMENDATIONS
TO COMPLEMENT YOUR MEAL.

(SB) SAUVIGNON BLANC (C) CHARDONNAY
(PG) PINOT GRIGIO (M) MERLOT
(CS) CABERNET SAUVIGNON
(R) RIOJA (Z) ROSE