

# WOLF & WHISTLE.™

## CHEF'S SOUP OF THE DAY

(GF)  
Served with warm farm house wheaten bread

## KING PRAWN Pil Pil

(GF) (PG)  
Juicy prawns, cooked in garlic, chilli, olive oil served with charred ciabatta

## CHICKEN WINGS

served with parsley & blue cheese dip & celery stick

Choice of sauce:  
- SMOKEY BBQ  
- HOT SPICY SAUCE

## DRY SALTED CHILLI

SQUID (GF) (C/PG)  
Served with Asian slaw, red pepper jam, Harissa mayo

## CHEESY NACHO'S

(GF) (V)  
Large bowl of nacho's topped with chef's salsa sour cream, jalapenos & guacamole

## CRISPY HONEY

CHICKEN BITES  
Crispy honey chicken bites served on a bed of baby gem lettuce & drizzled with sweet & soy sauce

## SWEET POTATO WEDGES

(GF) (V)  
Home made thick cut sweet potato wedges, topped with smoked cheese, scallion & sour cream dip

## CHICKEN TEMPURA

(C/Z)  
Tender chicken strips in a light batter served with sweet chilli mayo

## CLASSIC CEASAR SALAD

(C)  
Baby gem lettuce, crispy bacon, garlic croutons & house cesar dressing

## LOCAL MUSSELS

(GF) (PG/SB)  
Served with a whack of bread & Choice of sauce:  
- GARLIC & WHITE WINE CREAM  
- TOMATO CHILLI & ROAST RED PEPPERS

## OVEN BAKED FLAT

MUSHROOM (R)  
Filled with roast red pepper, cream cheese & chive topped with a herb crust & rocket salad



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
- SMOKY 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 portabella  
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

40Z Sirloin Steak served on  
toasted ciabatta, caramelized  
onions, rocket, peppered  
sauce and French fries

## HANGING KEBAB SKEWER

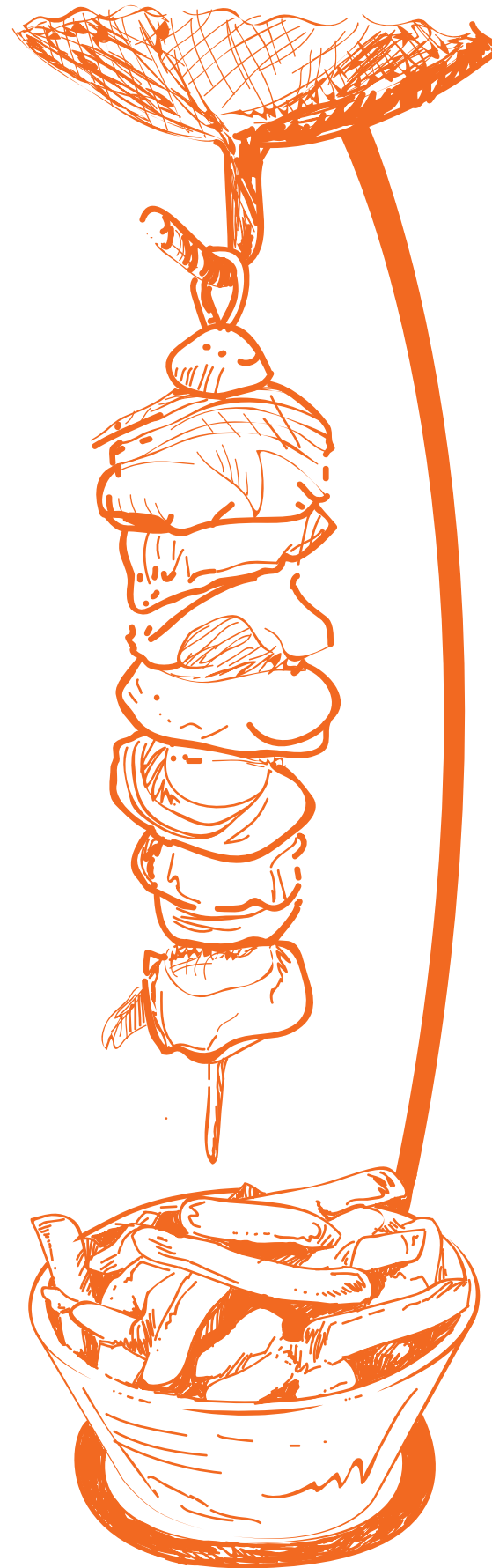
Choose your kebab & butter  
& choice of side

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



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- LEMON & PEPPER
- SMOKY BBQ
- HOTOUSE

### 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 buttered sweet-corn,  
Pineapple Fritter, Frenchfries  
and homemade chicken gravy

## PASTA

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

### GOATS CHEESE, SPINACH & BASIL PASTA RG £6.95 LG £8.95

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

### WHITE WINE CREAM & WILD MUSHROOM RG £6.95 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



## 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)

## 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

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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