

## ALT Evening Menu

6 pm – 10 pm

### Starters

<b>Homemade Wonky Veg Soup</b> ( <i>vegan</i> )	7.95
<b>Spinach &amp; Wild Mushroom Croquettes</b> Fluffy Irish potato croquette, Wicklow mushroom and romesco sauce ( <i>vegetarian</i> ) (3, 7, 8b)	12.95
<b>Orange &amp; Chilli Silver Hill Duck Wings</b> Pickled red cabbage slaw (11, 12)	12.95
<b>Falafel Poppets</b> Spiced falafel, roasted red pepper and tahini sauce ( <i>vegan</i> ) (11)	12.95

### Dinner

<b>Malaysian Fish Curry</b> Monkfish, prawns, tamarind, coconut & ginger curry, steamed Asian greens & wild rice (2,4,6)	23.95
<b>Roast Beetroot Risotto</b> Pan seared Wicklow wild mushrooms, candied beets, carrot ginger puree & baby carrots ( <i>vegan</i> )	18.95
<b>Pan Seared Chicken Supreme</b> Irish potato fondant, broccoli stem and baby corn, carrot & ginger puree & lemongrass infused jus	21.95
<b>Red Wine Demi-Glace Beef Cheek</b> Country mashed potato, honey glazed rainbow carrots (7)	21.95
<b>Hereford 10oz Rib Eye Steak</b> Pan seared steak, sauteed asparagus, roasted vine tomatoes, confit shallots, pepper sauce & hand cut fries (1a, 7)	37.00

### Sides

<b>Twice Cooked Hand Cut Fries</b>	5.95
<b>Wren Salad</b>	5.95

### Dessert

<b>Triple Chocolate Brownie</b> 70% cacao dark chocolate, milk chocolate, white chocolate brownie homemade honeycomb, brownie chocolate soil, rum and ice cream (1, 3, 7, 8)	8.95
<b>Sharing Irish Cheese Board</b> Gubbeen, Cashel blue, Hegartys cheddar, Marcroom mozzarella, crackers, homemade quince (7, 12)	18.95

**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



A little birdie told me  
Something delicious  
Is being dished up