

**Anvil Light Bites Menu**

**Fresh Homemade Soup/ Cup of soup (V)(G)(D)**

*Homemade Brown Bread & Butter* €6/€2

**Spicy Chicken Wings (D)(CY)**

*With Cashel Blue cheese dip* €10

**Beetroot & Goats Cheese Salad (V)(D)(TN)**

*Beetroot Puree, Pickled Golden Beetroot, Glazed St. Tola Ash Goats Cheese, Toasted Hazelnut* €9.5

**Moules Marinieres (G)(C)(D)**

*Mussels Cooked in a Shallot, Garlic, Parsley, White Wine & Cream Broth, Toasted Sour Dough Bread* €10

**Tempura Calamari (G)(C)(D)(E)**

*Lemon Aioli, Tomato & Chilli Jam, Dressed Rocket* €11

**Curried Fish Cakes (G)(F)(D)**

*Cumin & Korma Fish Cakes, Curry & Lime Mayonnaise, Mint & Cucumber Raita, Mix Leaf* €10

(G) – Gluten (D) – Dairy (C) - Crustaceans (SY) – Soya (M) – Mustard (TN) – Tree Nuts  
 (V) – Vegetarian (E) – Eggs (F) – Fish (CY) – Celery (SE) – Sesame (GN)- Ground Nuts (SD) - Sulphur Dioxide

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**Bruschetta of Wild Mushrooms (V)(G)(D)**

*Thyme Cream, Parmesan Shavings, Toasted Brioche, Crispy Hens Egg, Dressed Arugula, Truffle Oil* €11

**Black Pudding, Pork & Caramelised Onion**

**Sausage (G)(D)(M)**

*Champ Mash, Baby Onion & Smoked Bacon Gravy* €6

**Rocket & Parmesan Salad (V)**

*Balsamic Vinaigrette* €4

**Deep Fried Potato**

**Bravas (V) with fiery tomato sauce or**

**Aioli (V) with garlic mayo** €4

**Selection of Irish Cheese's (V)(G)(D)**

*Served with Oatmeal Biscuits & Chutney* €12

**Selection of Breads (V)**

*Sundried Tomato Tapenade Dip & a Basil Pesto Dip* €4