



## Starters

- Homemade Soup of the Day** €6.95  
Served with rustic bread  
(1.7.13) (bread (2) (wheat flour))
- Pecan, Fig & Goats Cheese Tart** €9.95  
Goats cheese and fig puree baked in a crispy tartlet served with rocket leaves, roasted pecan, cherry tomatoes and balsamic glaze (7.13.14)
- Crispy Chicken Wings** **Small (8 pieces) €9.95 | Large (16 pieces) €15.95**  
Chicken wings coated with hot sauce, served with celery & garlic mayo dip (1.2.4.7.9.13) (semolina)
- Irish Oak Smoked Salmon** **Small €9.95 | Large €15.95**  
Sliced oak smoked salmon dressed in Glendalough Wild Botanical Gin with caper, lemon dressing & micro greens.  
Served with warm onion bread (2.5.7.9.13.14)
- Whitty's Christmas Caesar Salad** **Small €10.95 | Large €14.95**  
Baby gem leaves, crispy bacon & herb croutons coated with Caesar dressing,  
Finished with creamy Carrigaline cranberry cheddar (2.4.5.7.9.13) (wheat flour)  
**Add Chicken €3.95 or Tiger Prawns for €4.95** (1.2.3.7.13.14) (semolina, prawn, durum, wheat flour)

## Main Courses

- Whitty's Burger** €15.95  
**Choose from 8oz Irish Beef or Grilled Chicken**  
Served on a black sesame seed bap, topped with tomato, crispy bacon, cheddar cheese, red onion, burger mayo & fries (1.2.7.12.13.14) (wheat flour, rye, barley)
- Fish & Chips** €15.95  
Fillet of hake coated in a light golden batter with fires & tartar dip (2.4.5.7.9.13.14) (wheat flour)
- Vegan Fusilli Pasta** €15.95  
Sun dried tomato, sweet peppers, butternut squash & spicy tomato sauce.  
Finished with pine nuts (1.2.10.13.14) (pine nut) (semolina, durum, wheat flour)  
**Add Chicken €3.95 or Tiger Prawns for €4.95** (1.2.3.7.13.14) (semolina, prawn, durum, wheat flour)
- Poached Fillet of Salmon** €21.95  
Served on egg noodles, baby broccoli & Asian green spice coconut cream (5.7.13) **Supplement €5**
- Butter Roasted Turkey & Honey Glazed Ham** €18.95  
Honey glazed ham roasted turkey with a chorizo stuffing Served on creamy mash coated in a cranberry gravy (7.10.13)
- Slow Roasted Irish Top Rib of Beef** €18.95  
Served on a creamy mash brandy pepper sauce Yorkshire pudding topped with a chunky salsa (1.2.4.7.9.13.14) (wheat flour)
- Pasta Carbonara** €15.95  
Fusilli pasta cooked in a rich mushroom, smoked bacon and white wine cream sauce served with fresh parmesan  
**Add Chicken €3.95 or Tiger Prawns for €4.95** (1.2.3.7.13.14) (semolina, prawn, durum, wheat flour)
- 10oz Sirloin Steak** €28.95  
Cooked to your liking. Served with fries (1.7.10.13.14) **Supplement €8**  
**Choose from Garlic Butter or Peppercorn sauce**  
**Add Tiger Prawns for €4.95** (1.2.3.7.13.14) (semolina, prawn, durum, wheat flour)

### Whitty's Margherita Pizza

€12.95

Tomato sauce, Mozzarella cheese (1.2.7.9.13.14) (semolina, durum, wheat flour)

Add toppings €2 each - pepperoni / chicken / bacon

Add toppings €1 each - onions / peppers / jalapeno peppers / mushrooms

## Sides

Fries (1.7.13.14)

Sweet Potato Fries (1.7.13.14)

House Salad served with balsamic glaze (2,13) (wheat)

€3.95

Steamed Baby Broccoli (13)

Garlic Bread (2.7) (wheat flour)

Creamy Mash (7.14)

## Desserts

### Christmas Pudding

Served with Glenown Farm Irish cream liqueur ice cream

(2.4.7.13.14)

### Warm Pear & Almond Tart

Served with vanilla ice cream

(2.4.7.10.13.14) (durum, wheat flour) (almond)

### Chocolate & Caramel Profiterole Jar

€6.50

Layers of chocolate & caramel sauce, cream and chocolate profiteroles

(2.4.7.13) (durum, wheat flour)

### Warm Toffee Apple Cake

Served with fresh cream & caramel sauce (2.4.7.14) (wheat flour)

### Death By Chocolate

Chocolate cake served warm with chocolate sauce and vanilla ice cream.

(2.4.7.13.14) (durum, wheat flour)

### Food Allergens

1. Celery
2. Cereals containing gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nut
11. Peanuts
12. Sesame Seed
13. Soya
14. Sulphur Dioxide & Sulphites

**All our fresh meat is of 100% traceable Irish origin**

**Fries may contain (1.7.13.14)**

Dear Guests,

For the safety of our guests and to comply with Government Restrictions we would be grateful if you would assist us by adhering to the following guidelines:

- Arrive on time for your booking
- Each person consuming alcohol must order a substantial meal
  - Alcoholic drinks must be consumed only at the table
  - Always wear a mask when not seated
- Vacate your table no later than 90 minutes after your booking time
  - The restaurant must be fully vacated by 11pm

Thank you for your understanding