

**THE
DINNER
M E N U**

APPETIZERS

Soup of the Day
Served with rustic bread
(1.7.13) (bread (2) (wheat flour))

Rustic Goat's Cheese Tart
Matured goat's cheese on roasted rosemary grape & fig puree, baked in a crispy tartlet with rocket & beetroot glaze (4.7.13.14)

Confit Duck Salad
Confit duck, rum soaked cherries, sundried tomatoes, tahini lentils and mango dressing with roasted pistachios
(1.9.10.12.13.14) (pistachios)

Peach & Vegan Feta Salad
Small €10.95
Large €16.95
Fresh peach, seasonal leaves, cherry tomatoes, pickled walnuts, vegan feta, stuffed olives and creamy citrus dressing (1.9.10.13.14) (walnut)

Irish Oak Smoked Salmon
Small €10.95
Large €15.95
Sliced oak smoked salmon dressed in Glendalough Rose Gin with capers, tarragon filo crisp and micro greens (2.4.5.7.9.13.14) (wheat flour)

Chicken Wings
Small €10.95
Large €16.95
Chicken wings coated with hot sauce, served with celery & garlic mayo dip (1.2.4.7.9.13.14) (wheat flour)

SIDES

Fries (1.7.13.14) €3.50

Onion Bread
With stuffed olives and pesto
(2.10.13.14) (pine nut) (wheat flour) €4.00

Sweet Potato Fries
Served with garlic mayo (1.7.13.14) €5.00

House Salad
Served with house dressing (10.13.14) (pine nut) €5.00

Steamed Broccoli
With asparagus tips and toasted almonds
(7.10.13) (almond) €5.00

Garlic Bread
(2.7.13) (wheat flour) €4.00



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).

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MAIN COURSES

10oz Rib-Eye Steak €29.95

Cooked to your liking, with Garlic & Herb Butter or Peppercorn sauce (1.7.13.14)
- Add Tiger Prawns for €4.95

Pan Roasted Fillet of Chicken €20.95

Served with balsamic and walnut broccoli and red wine jus (1.10.13.14) (walnut)

Oven Baked Whole Plaice €29.95

Served with roasted cider pearl onions, tarragon and wild garlic butter (5.7.13.14)

*All above main courses
served with sea salted roast potatoes (13.14)*

WHITTY'S - BUILD YOUR OWN PIZZA

Build Your Own Pizza €13.95

12" Pizza with tomato sauce and mozzarella cheese (1.2.7.13.14) (semolina, durum, wheat flour)

- *Add Meat Topping:* Pepperoni | Chicken | Bacon | Goat's Cheese €2 each

- *Add Vegetable Topping:* Onion | Pepper | Jalapeno €1 each

FAVOURITES

Whitty's 8oz Irish Beef Burger €16.95

Served on a toasted bap topped with tomato, crispy bacon, cheddar cheese, red onion, burger mayo and fries (2.4.7.9.13.14) (wheat flour, rye, barley)

Whitty's Southern Fried Chicken Burger €16.95

Served on a toasted bap with tomato, red onion, burger mayo & fries (1.2.4.7.9.13.14) (wheat flour, rye, barley)

Fish & Chips €16.95

Fillet of hake coated in a light golden batter with fries & tartar dip (2.4.5.7.9.13.14) (wheat flour)

Tiger Prawn & Asparagus Tagliatelle €19.95

Tagliatelle pasta coated in pesto sauce with tiger prawns and asparagus tips, finished with fresh parmesan and roasted pine nuts (1.2.3.4.9.13.14) (semolina, durum, wheat flour)

Chicken & Chorizo Pasta €19.95

Grilled chicken, chorizo, sautéed wild mushrooms in a white wine cream sauce, finished with fresh parmesan (1.2.7.13.14) (semolina, prawn, durum, wheat flour)

Creamy Ginger & Chili Vegan Pasta €19.95

Broccoli, sweet pepper and cherry tomatoes coated in a ginger, chili and coconut cream and roasted almonds (1.2.10.13.14) (almond) (semolina, durum, wheat flour)

Add Chicken for €3.95 or Tiger Prawns €4.95

(3) (prawn)



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