



THE WOODEN PESTLE

RESTAURANT & BAR

Meat Feast Pizza €16

Homemade Tomato Sauce, Creamy Mozzarella, Sliced pepperoni, Cajun Chicken, Diced Chorizo, Red Onion, Chili Flakes (1,7,9,10)

Margherita Pizza €14

Homemade Tomato Sauce, Creamy Mozzarella, Semi Blanched Tomatoes and Rocket leaves (1,7,10)

Tagliatelle Pasta (V) €16

Bound in a White Wine Cream with Leek, Paris Brown Mushroom, Semi Blanched Tomato Finished with Spinach and Garlic Bread (1,3,7,9,10,12)

Chicken or Beef Sizzlers €17

Tender Marinated Cajun Chicken Strips or Cajun Beef Strips, with Stir Fried Mediterranean Vegetables served in a Sweet Cajun & Aromatic Chilli Sauce (1,6,9,12)

Served with Chips or Rice.

Vegetarian Option Available €15

Slow Braised Beef €18

Served in Yorkshire pudding with Creamed Potato Vegetables & Roast Gravy (1,3,7,9,12)

Side Orders

Golden Fried Chips (7,12) €3.50

Seasoned Potato Wedges (7,12) €3.50

Buttered Baby Potatoes (7) €3.50

Fresh Seasonal Buttered Vegetables (7) €3.50

Viking House Salad Lettuce, Tomato Peppers, Onion, Honey & Mustard Dressing (10) €3.50

Desserts

Homemade Apple Sponge €6.00

Served with custard & fresh cream (1, 3, 7, 8)

Wooden Pestle Trifle €6.00 (1, 3, 7, 8)

Banoffee Sable €6.00

Finished with Toasted Almonds (1, 3, 7, 8)

Warm Chocolate Fudge Cake €6.00

Served with Chocolate Sauce (1, 3, 7, 8)

Americano €3.00

Café Latte €3.40

Espresso €3.00

Double Espresso €5.50

Cappuccino €3.40

Flat White €3.20

Tea €3.00

Herbal Tea €3.10

Irish Coffee €6.70

Baileys Coffee €6.70

French Coffee €6.70

All our Beef Products are Irish.

The numbers below list the allergens that are contained in dishes above. 1-Cereals Containing Gluten 2- Crustaceans 3-Egg 4-Fish 5 – Peanuts 6- Soybeans 7-Milk (including lactose) 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds 12-Sulphur Dioxide 13-Lupin 14-Molluscs



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Starters

Homemade Soup of the Day €6

Fresh Cream Soup of the Day served with Guinness Brown Bread (1,7,9) (V)

Crunchy Tofu Salad (VG) €8

Asian Style Salad, Mixed Leaves, with a Garlic Soy Dressing. Finished with Sprigs of Coriander, Mint & Toasted Cashews (1,7,9)

Italian Style Bruschetta (V) €9

Topped with Semi Dried Tomatoes, Roasted Red Pepper, Mozzarella & Rocket, Pesto & Balsamic Reduction (1,7,8,9,12)

Fried Chicken Wings €9

Locally produced Chicken Wings, Tossed in Franks Buffalo Sauce, Toasted Sesame Seeds, Carrot & Celery Sticks with Blue Cheese Dip (7,9,11,12)

8oz Sirloin Steak €27

Irish Angus Sirloin Beef Steak
Cooked to your liking,
Served with Sauté Button Mushrooms & Onions, and Golden Fried Chips
served with Peppercorn Sauce or Garlic Butter (7,9,12)

8oz Irish Beef Burger €16

Irish Angus Beef Burger with Bacon, Smoked Cheese, Jalapenos, with Chorizo Jam, Served with Golden Fried Chips (1,7, 10, 12)

Battered Fillet of Haddock €16

Golden Fried Battered Fillet of Atlantic Haddock
Served with Sweet Pea & Mint Purée, Tartare Sauce & Golden Fried Chips (1,2,9,14)

Creamy Seafood & Shellfish Chowder €10

Served with Guinness Brown Bread (2,4,7,9,12,14) (C)

Smoked Salmon & Prawn Salad €12

With Baby Leaves, Sun Blanched Tomatoes, Red Onion & Drizzled with a Piquant Sauce (2,3,4,9,10,12,14)

Cajun Chicken & Bacon Caesar Style Salad (Starter Size) €9 (Main Course Size) €14

Tender strips of Cajun Chicken and Bacon Lardons, Cherry Tomato, Parmesan Cheese, homemade herb croutons served on a bed of Fresh Baby Gem Lettuce bound with Caesar Dressing (1,3,5,6,7,10,12)

Main Course

Buttermilk Chicken Burger €16

Succulent Breast of Chicken, Bacon, Smoked Cheese, Jalapenos with Chorizo Jam
Served with Golden Fried Chips (1, 3, 7,9,10,12)

Homemade Thai Green Curry €16

Chicken, Green Beans and Red Onion in a Green Curry Sauce.

Served with a choice of Chips or Rice (1, 6, 7,8,9,12)

Replace Chicken with Prawns and Hake €4 extra
Vegan option available with Potato, Tofu and Chickpeas (6)

Grilled Fillet of Hake €19

Fillet of Hake, Chorizo, Prawns & Baby Potato, Finished with Leaf Spinach & garnished with a Roasted Lemon Wedge (2,4,7,9,12,14) (C)

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