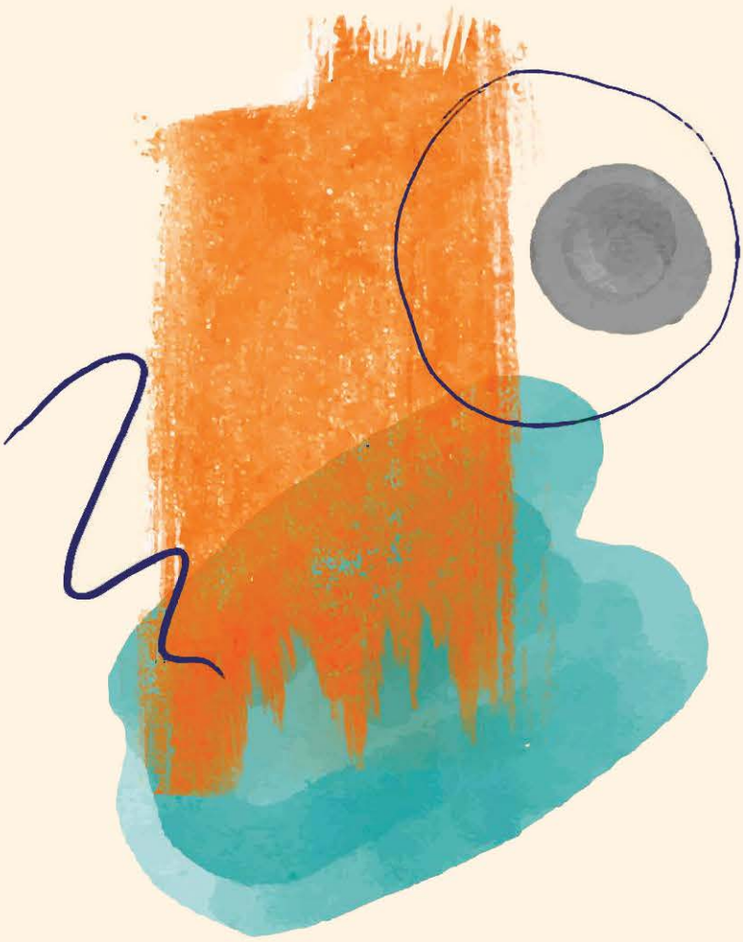
MENU



★★★

THE WYATT HOTEL

DINE | DRINK | DISCOVER

STARTERS

Soup of the Moment (Ce, Su) GF — €6.95
Freshly Baked Brown Bread | Toasted Gluten Free Bread

Seafood Chowder (M, F, Cr, Mo, Ce) GF — €10.95
Freshly Baked Brown Bread | Toasted Gluten Free Bread

Local Killary Fjord Mussels (Mo, Su, M) GF — €15.00
White Wine & Garlic Cream

Locally Smoked Salmon Plate (F, M, Mu) GF — €14.50
Dill Cream Cheese, Pink Grapefruit Segments

Sauteed Tiger Prawns (Cr, C, Ce, Su, Mu) — €13.95
Mixed Peppers, Red Onions, Sriracha Sauce

Crispy Chicken Wings (M, Se) GF — €12.95
Franks Hot Sauce

Kellys of Newport Black Pudding & Pulled Pork Croquette (C, E, M, Su, Mu) — €11.50
Apple Purée

Avocado, Beetroot, Mozzarella Salad — €11.50
House Dressing (Mu, M) GF

MAIN COURSE

Red Thai Chicken Curry (C, P, Mu) — €21.50
Sweet Potatoes, Chick Peas, Mixed Peppers,
Papadum, Basmati Rice

Roast Stuffed Breast of Chicken (Su, Mu, M) GF — €22.50
Dried Cranberry & Sausage Meat Stuffing,
Mustard Seed Sauce. Served with Champ & Vegetables

Traditional Irish Stew (M, Su,Ce) GF — €18.95
Served with Champ & Vegetables

Golden Fried Chicken Goujons (C, E, Mu, M) — €18.50
Hot Sauce Mayo, Side Salad & Chips

Chicken Chorizo Pasta (M, C, Su) — €21.95
Rosemary & Garlic Chicken, Chorizo & Herb Cream

Turkey & Ham (C, Su, Ce, So, M) — €18.50
Champ, Red Wine Jus

VEGETARIAN & VEGAN

Red Thai Vegetable Curry (N, Su, C) — €19.50
Sweet Potatoes, Chick Peas, Mixed Peppers.
Papadum & Basmati Rice

Lentil & Spinach Dahl (Ce, M) GF — €19.50
Sweet Potato, Carrot, Spinach, Jasmine Rice, Vegan Yoghurt

Baked Goats Cheese Salad (Mu, M, N) GF — €14.95
Mixed Leaves, Pear, Dried Cranberries.
Cashew Nuts & Hot Honey Dressing

FISH

Baked Fillet of Salmon (F, Ce, Cr, M, Su) GF — €24.50
Sautéed Prawns, Chorizo Pea Cream.
Served with Mash & Vegetables

Miso Marinated Cod Fillet (F, C, So) — €23.95
Teriyaki Vegetables.
Served with Rosemary Garlic Roasted Potatoes

Golden Fried Cod Goujons (E, F, C, Mu, Su) — €19.95
Mushy Peas, Chips, Salad

Local Killary Fjord Mussels & Chips (Mo, Su, M) — €22.50
White Wine & Garlic Cream

Seafood Pie (F, M, Su, Mu) GF — €19.95
Mixed Seafood, Cheese and spring Onion Cream Sauce,
topped with Champ & Side Salad

BURGERS & GRILLS

6oz Prime Irish Sirloin Steak (M, Mu, E, C, Su) — €22.50
Topped with Golden Fried Onion Rings,
Grilled Tomato and Peppercorn Sauce.
Served with Champ Potatoes & Vegetable or Chips & Salad

10oz Prime Irish Sirloin Steak (M, Mu, E, C, Su) — €34.95
Topped with Golden Fried Onion Rings,
Grilled Tomato and Peppercorn Sauce.
Served with Champ Potatoes & Vegetable or Chips & Salad

6oz Sirloin Steak Sandwich (C, Ce, M, Mu) — €22.50
Sautéed Onions, Mixed Leaves on a warm Ciabatta,
Pepper Sauce & Chips

Blue Cheese Burger (Su, C, M, Mu, Ce) — €19.95
Gourmet Beef Burger,
Topped with Cashel Blue Cheese,
Bacon and Sautéed Onions

Gourmet Lamb Burger (C, M, Mu) — €19.95
Topped with Tomato & Tzatziki

Beef Burger Surf & Turf (Cr, C, M, Mu, Su, Ce) — €22.95
Gourmet Beef Burger, Bacon, Garlic Mayo,
Cheese & Prawns

SUNDAY ROAST

Roast Every Sunday PLEASE ASK YOUR HOST — €22.95
Served with Champ & Vegetables



LIGHT BITES & SANDWICHES

ADD SOUP, CHOWDER OR FRIES FOR €3.85

Golden Fried Chicken Wrap (C, E, Mu, M) €13.50
Garlic Mayo, Cheddar Cheese, Lettuce,
Red Onion, Tomatoes

Open Smoked Salmon & Prawn Salad €16.50
With Marie Rose Sauce, Mixed Leaves
Freshly Baked Brown Bread (C, Cr, F, M, Mu, Su, E,)

Pulled BBQ Pork Ciabatta (C, E, M, Mu, Su) €14.95
Peppers, Onions, Emmental Cheese

Falafel and Avocado Wrap (C, Mu, Su, So, Se) €14.50
Avocado, Semi Sundried Tomatoes, Red
Onion, Lettuce, Lemon & Garlic Mayo

Cheeseboard (M, Su, C, N) €14.95
Selection of Three Irish Cheese,
Crackers & Apple Chilli Chutney

SIDE ORDERS €4.50

- Chips
- Vegetables (M, Su)
- Champ (M, Su)
- Fresh Mixed Salad (Mu, Su)
- Onion Rings (E, C)
- Sweet Chips

LOADED CHIPS €6.95

- Truffle Mayo and Parmesan (E, M, Su)
- Truffle Mayo, Parmesan and Crispy Bacon (E, M, Su)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

GF Gluten Free | Vegan

(C) Contains Cereals, (M) Contains Milk, (N) Contains Nuts, (P) Contains Peanuts, (E) Contains Egg, (F) Contains Fish, (Cr) Contains Crustaceans, (Mo) Contains Molluscs, (So) Contains Soya, (Ce) Contains Celery, (Mu) Contains Mustard, (Se) Contains Sesame Seeds, (Su) Contains Sulphite, (L) Contains Lupin