Wigi's kitchen

Tuesday 5th August

Aperol Spritz €7 Negroni €7.5 Bellini €7.5 Gin Mule €9

STARTERS

Mediterranean fish soup with mussels, clams & prawns €12.
In house prawn & fish ravioli, lemon & chives €16/23
Crispy fried calamari tossed with chilli; coriander & sweet chilli salsa €13.
Classic beef tartar, truffle custard, grilled focaccia €14.
Tuna sashimi, vegetable & seaweed salad, sesame & soy €14.
Baked beef & caramelized onion tart tatin garnished with crème fraiche €13.
Aubergine parmigiana, tomatoes, mozzarella & parmesan €13
Duck & foie gras terrine, kumquats & mango relish €13

MAIN COURSE

Slow cooked lamb rump, root vegetables €28.
Pistachio crusted veal medallions, porcini cream €32.
Pan seared duck breast with beer & ginger glaze, sweet potato puree, pak choy €26.
Argentinian grain fed Sirloin served carved with mushroom fricassee, crispy polenta €35.
Char grilled Irish beef fillet; pomme puree, spinach €36.
Pan roasted Mediterranean Meager, olive oil, lemon & white wine €28.
Lightly seared fresh local tuna, aubergine caponata €28.

Side sauces; Pepper sauce, Sauce Bearnaise €3.50

If you have a food allergy or sensitivity, please ask your server about any ingredients in our dishes before you order your meal.