

Wright's Café Bar

BOTTOMLESS BRUNCH



€32 PER PERSON

BRUNCH

Buttermilk Chicken Burger

Southern style buttermilk chicken fillet, bacon, cheese, cafe bar sauce, brioche bun & rustic straight cut chips.

(1a, 4, 7, 13)

Poached Eggs Toast

Poached eggs on sourdough toast, avocado purée, crispy bacon, warm honey on rocket leaves. (1a, 4, 7, 13)

Haddock and Chips

Beer battered haddock, mushy peas, tartar sauce and rustic straight cut chips. (1a, 4, 7, 8, 12, 13)

Cafe Bar Chicken Wings & Chips

Choice of either Louisiana Wings or BBQ Wings. Served with blue cheese mayo, celery stick & rustic straight cut chips. (4, 7, 9, 13)

Cottage Pie

Slow cooked beef & vegetables with mash potato crust.

(4, 9, 10, 13) 



Pasta Primavera

Spring vegetable pasta with lemon and herb. (1a, 13) 

Loaded Chicken Tenders

Hand crumbed southern style buttermilk chicken tender with cheese sauce, streaky bacon, parmesan shavings & rustic straight cut chips. (1a, 4, 7, 12)

Caprese Salad

Tomato & Mozzarella with balsamic, pesto & rocket leaves. (4,13)  

Loaded Mexican Style Nachos

Tortilla Chips topped with chili beef, salsa, guacamole, sour cream, jalapenos & cheese sauce. (4, 9, 13)

VEGETARIAN OPTION AVAILABLE 

DRINKS

Glass of bubbly, Strawberry Bellini, Passionfruit Bellini or Mimosa

T's & C's: One Main course per person, one drink at a time!

Food allergies & intolerances. Please ask a member of staff if you require any information on the ingredients of our menu.

1 Gluten (a) Wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats | 2 Peanuts

3 Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Chestnuts (e) Cashew (f) Pecan (g) Brazil (h) Pistachio (i) Macadamia

4 Milk | 5 Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp | 6 Molluscs | 7 Eggs | 8 Fish | 9 Celery

10 Soy | 11 Sesame Seeds | 12 Mustard | 13 Sulphur & Dioxides & Sulphites | 14 Lupin

  
Vegetarian Vegan Gluten Free