



BREAKFAST

HANGOVER CURE
AND GENERAL
DAY STARTER



IRISH BREAKFAST

Sausages, Irish bacon, scrambled eggs,
portobello mushroom, black pudding, etc.
€12

VEGGIE BREAKFAST

Veggie sausages, scrambled eggs,
portobello mushroom, etc.
€11

SCRAMBLED EGGS AND TOAST

€7,50

'YOUR MUM'S IN THE KITCHEN'

A bowl of Kellogg's Cornflakes with fresh milk served
with toast, butter and strawberry jam.
€8



Jug of Bloody Mary

To share, or not.
€15



Salads

GRILLED VEGETABLE SALAD

A medley of grilled vegetables with caramelised
walnuts served on a salad of leaves, tomatoes,
cucumber, green beans, etc...
€11,50

CHICKEN CAESAR SALAD

The chicken salad. Served here with an Irish twist.
There's booze in the dressing.
€12

*Our veggie meals can be made vegan with small adjustments.
A change of bread etc. Please ask our staff for details.*



THE WOLF HOUND

IRISH BAR & KITCHEN

Our STORY



**Alternative, romantic, off beat,
yet traditional.**

Welcome to Ireland.

The Wolfhound Irish bar is unique in every sense.
The minute you walk into this 17th century building
you'll know you're in for something different but
reassuringly familiar.

Run by the food, music and pop culture obsessed owners
we hope you feel this is what you were looking for
without even knowing it.

Grab a booth. Peruse the menu. Don't miss the beer specials. Ask for
a song. Pick up a guitar. You can even ask for the TVs to be turned
on. They're usually for big sporting occasions and discreetly hidden.
However, we're pretty flexible.

Even the restrooms are different here.

Oh and mind your head.
You'll soon be one of the locals
who finds that hilarious.



SNACKS & Light Bites

BREAD & GUINNESS AIOLI

€5

BITTERBALLEN

€7

VEGGIE BITTERBALLEN

€7

CRISPY GUACAMOLE STICKS

€6,50

CRISPY RED BEAN STICKS

€6,50

NACHOS

served with veggie
chilli, melted cheese
and guacamole.
€9

JALAPEÑO POPPERS

€7

ONION RINGS

€6

SPRING ROLLS

€6

CHEESY SPRING ROLLS

€6

SNACK PLATTER

a nice mix of stuff to
have with your beers.
€19

VEGGIE SNACK PLATTER

€19

JACKET POTATO

Delicious oven baked
spud with a choice of
three toppings.

SOUR CREAM AND CHIVE

€6

BACON AND CHEESE

€7

NACHO STYLE WITH MIXED GRILLED VEG AND CHEESE

€8

Add a side of guacamole and/
or 'slaw for €2,- per item.

Please let us know if you have any food allergies.



BURGERS

WOLFHOUND BURGER

Our 200 gr beef burger with bacon and double cheese topped with a marinated fillet of chicken.

Served with Jameson & English mustard mayo and caramelised onions.

€20

BEEF BURGER

Homemade 200 gr Black Angus beef burger on a brioche bun, served with Jameson & English mustard mayo and caramelised onions.

€15

CHICKEN BURGER

Duo of chicken fillets on a brioche bun, served with sweet chilli mayo.

€15

VEGGIE BURGER

Chick pea & 3 bean burger on a brioche bun, served with garlic mayo.

€14

DOUBLE MUSHROOM BURGER

A whole portobello mushroom and oyster mushroom burger served in a mushroom style brioche bun with garlic mayo.

€16

FISH BURGER

Flakey white fish in our secret Lagunitas IPA beer batter on a brioche bun, served with homemade tartar sauce.

€15

*All burgers come with chips and can have bacon and/or cheese added for €1,- per item. Substitute chips for sweet potato fries for €1,- extra. Add a side of guacamole and/or 'slaw for €2,- per item.

CHIPS

SKIN ON CHIPS

served with mayo & sweet chilli sauce.
€5,50

CHEESY CHIPS

served with garlic mayo & sweet chilli sauce.
€7

SWEET POTATO FRIES

served with garlic mayo & sweet chilli sauce.
€6,50

CHEESY BACON CHIPS

served with garlic mayo & sweet chilli sauce.
€7,50

Add a side of guacamole and/or 'slaw for €2,- per item.

SIGNATURES

BEEF & GUINNESS CASSEROLE

Beef bourguignon, Irish style.
Who needs red wine when you have Guinness?
€15

CLADDAGH GARLIC AND CREAM CHICKEN

Although originating as a festive dish from the famous fishing hamlet in Galway city we serve it here daily, with rice or chips and crispy baguette to soak up that sumptuous sauce.

€17

BLACK CHERRY DUCK

Pan fried fillet of Canard with a rich black cherry and Guinness sauce, served with black pudding rounds, baked potato and seasonal vegetables.

€18

REAL IRISH STEW

Much improved from granny's recipe.
She wasn't much of a cook to be fair.

€15

WOLFHOUND VEGETARIAN CHILLI

Traditional Tex-Mex style chilli made veggie style, topped with a little cheese and sour cream.
Served with a fluffy baked potato.

Leave out the dairy for a vegan treat.

€15

FISH & CHIPS

Made with our secret Lagunitas IPA beer batter, simply awesome.

€15

DESSERTS

AMERICAN STYLE CHOCOLATE BROWNIE

Served with whipped cream or ice cream.
€6,50

GUINNESS FLOAT

Chocolate and vanilla ice cream, caramel sauce, meringue and fudge, drizzled in Guinness and topped with whipped cream.

€8

KNICKERBOCKER GLORY

A trio of ice cream, meringues, cherries, candy and whipped cream served in a knickerbocker glass for sharing, or not! A real treat.

€10

SINGLE MALT WHISKEY & BITES

A sample of 3 single malt whiskeys each with a little something sweet or savoury to enhance and compliment each other (chef recommends).

€12,50

RIBS & wings

SPARE RIBS

Tender, fall-from-bone oven roasted pork ribs served one of three ways.

Cola & honey glaze €17,50

Hot & sweet €18

Whiskey & apple barbecue sauce €17,50

All served with chips.

CHICKEN WINGS

Oven roasted paprika & chilli wings served one of four ways.

Cola & honey glaze €8,50

Lemon & mustard drizzle €8,50

Sea salted and black peppered €8,50

Hot & sweet €9

Steaks

SIRLOIN STEAK SANDWICH

Strips of oven roasted Sirloin steak topped with caramelised onions, cheddar cheese and Guinness gravy on a crispy white baguette served with 'slaw and skin on chips.

€17

RIBEYE +/- 300 GR

Succulent, juicy Irish ribeye with roasted seasonal veg. Choose between chips, mash or salad and let us know if you prefer peppercorn sauce or garlic butter on the side.

€22

MIXED GRILL

300g Irish Ribeye and peppercorn sauce, marinated chicken fillet, Irish sausage, Irish bacon and portobello mushroom served with 'slaw and chips.

€35

SUNDAY ROAST DINNER

AVAILABLE EVERY SUNDAY FROM 3PM

Roast Irish sirloin with both roast and mash potatoes, seasonal veggies and Yorkshire pudding.
Served with Guinness gravy.