

evening menu

daily 17.00-22.00



bespoke afternoon tea

here at the fitzwilliam hotel, we offer a unique and contemporary twist on the classic afternoon tea with both sweet and savoury options that will liven all of your senses and open you up to a modern style of a classic late afternoon treat. we offer many different options to choose from.

afternoon tea
€35.00 per person

afternoon tea with a glass of prosecco
€42.00 per person

afternoon tea with a signature cocktail of your choice
€44.00 per person

afternoon tea with a glass of perrier jouet champagne
€48.00 per person

afternoon tea for two with a bottle of prosecco
€100.00

should you wish to enquire about our afternoon tea please do not hesitate to ask one of our team members.

evening menu

olives, breads & dips

smoked olive oil, hummus, green tomato pesto
house marinated kalamata & jumbo green €7.95

soup

freshly prepared soup of the day, house breads €6.95

chicken & noodle broth

clear chicken broth, brunoise of vegetables, angel hair pasta €8.95

chowder

mixed seafood, brunoise of vegetables, fish veloute, guinness bread €9.95

smoked mozzarella & heirloom tomato salad

basil oil, pine nut, rocket, fresh black pepper €12.95

twisted crab salad

crab beignet, pickle seaweed salad, cucumber gazpacho,
guinness bread crisp €14.95

classic caesar

baby gem, anchovy, sourdough croutons, lardons, shaved parmesan €12.95

add lemon scented chicken €4.50

add smoked salmon €5.50

add chilli & garlic tiger prawns €5.95

here at the fitzwilliam hotel, we welcome guests with special dietary needs. please alert a member of our staff if you have any allergies or intolerances & we will try to accommodate your needs. we consciously purchase from sustainable sources, we support local growers and producers where possible. the best quality meat and fish is hand selected by our team of chefs from irish farms and harbours.

sandwiches

the fitzwilliam club

lemon scented chicken, smoked steaky bacon, gem lettuce,
tomato, fried egg €13.95

goat's cheese & mediterranean vegetables

boilie goat's cheese, herb marinated med vegetables, focaccia €12.95

the fitzwilliam ruben

pastrami, gruyere, pickles, dijon mayonnaise, rye bread €12.95

mains

salt & vinegar battered haddock

fresh haddock, hand cut fries, chorizo & chilli pea's,
aioli, lemon wedge €17.95

8oz sirloin burger

pretzel bun, gem, tomato, dubliner, truffle mayo & hand cut fries
add smoked bacon €18.95
€2.00

spice rubbed grilled chicken supreme

fondant potato, glazed rainbow carrots, chicken jus €19.95

10oz sirloin

hand cut fries, tobacco onions, slow roast vine tomato,
green peppercorn sauce €28.00

7oz grilled salmon

beet barley risotto, pickled seaweed salad €21.95