THE INN
ON THE GREEN

WELCOME

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 and 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.

Fitzwilliam IOTG Menu Dinner & Lunch Insert November 2019.indd 1 11/8/19 2:18 PM

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SNACKS & SMALL BITES

Mezze plate..... €12.50
grilled artichoke, boile goats' cheese, olives, toasted almonds, flatbread, sun blushed tomato pesto, hummus

Short ribs..... €12.50
lemongrass & ginger gel, coriander, red chilli, shallot herb salad, lime dressing

Scotch egg..... €10.50
free range poached eggs in panko breakcrumbs, grilled asparagus, parmesan tuille, truffle vinaigrette

Crispy oysters..... *(6)* €8.50
pickled seaweed, yuzu crème fresh *(12)* €16.00

Chicken lollipops..... €12.50
tandoori marinated chicken wings, cucumber yoghurt raita

Fried sardines..... €10.50
tempura fried sardines, parsley caper dipping sauce

SANDWICHES

Fitzwilliam club..... €14
chargrilled chicken fillet, smoked streaky bacon, gem lettuce, tomato, egg mayonnaise

Crab & crayfish..... €14.50
dressed crab and crayfish, soft brioche roll, warm citrus hollandaise

Tipperary brie & caramelised red onion..... €13.50
melted brie, caramelised red onion with granny smith apple on a spinach tortilla wrap

Croque monsieur €14.50
baked ham, gruyére cheese, mustard & parmesan bechamel, white bloomer

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SOUPS & SALADS

Homemade soup of the day.....€8
served with crusty breads

Seafood chowder.....€11.50
smoked fish, shellfish, white wine and herb velouté

Superfood salad.....€12.00
jerusalem artichoke wedges, butternut squash, roasted chestnuts, baby chard mustard vinaigrette

add grilled chicken.....€4
add tiger prawns.....€5

Classic caesar salad.....€14
gem lettuce, smoked bacon lardons, croutons, shaved parmesan and caesar dressing

add grilled chicken.....€4
add tiger prawns.....€5

Smoked duck salad.....€14.50
lambs leaf lettuce, feta cheese, pomegranate, orange segments with citrus honey dressing

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THE CLASSICS

8oz homemade burger.....€19
beef & pork, gem lettuce, sliced tomato, cheddar, burger relish, pickle, toasted brioche

Fish and chips.....€19
battered haddock, pea purée, tartar sauce, chunky chips

MAIN COURSE

Beef cheek.....€24
pom purée, candied carrots, dehydrated onion and veal jus

Porcini mushroom risotto.....€18
truffle butter, porcini mushroom, shaved parmesan, cep powder

Pan fried cod €23
herb potato rosti, samphire with lemon and caper beurre blanc

Chicken supreme.....€22
lardo potato fondant, chargrilled baby leeks, tarragon velouté

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SIDES

Chunky chips.....€7
garlic aioli, grated parmesan cheese

Winter veg.....€7
selection of seasonal veg with herb butter

Potato puree.....€7
mashed potato with cream and butter

Rocket salad.....€6
sun blushed tomato, parmesan, balsamic dressing

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DESSERTS

Apple strudel €8.50
cinnamon crème anglaise, vanilla ice-cream

Lemon meringue cheese cake €8.50
lemon meringue cheese cake with ginger and berry compote

Heaven €11.50
dark chocolate brownie, white chocolate ice-cream, milk chocolate mousse, chocolate soil

Irish cheese board €14.00
selection of Irish cheese, fig chutney, artisan crackers

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BEVERAGE SELECTION

COFFEES

Decaffinated coffee	€3
Espresso	€3.5
Macchiato	€3.8
Double Espresso	€3.9
Americano	€3.9
Café Latte	€4.5
Cappuccino	€4.3
Café Mocha	€4.3
Flat White	€4.3
Babyccino	€2

TEAS

Breakfast	€3.5
Earl Grey	€3.5
Green	€3.5
White	€3.5
Mint	€3.5
Traditional Irish Tea	€3.5
Herbal	€3.5

INFUSIONS

Fresh Mint	€3.5
Mixed Berry	€3.5
Lemon & Ginger	€3.5
Camomile	€3.5

HOT CHOCOLATE

Hot Chocolate	€4.5
with mini marshmallows	
Baby Hot Chocolate	€2
with mini marshmallows	


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