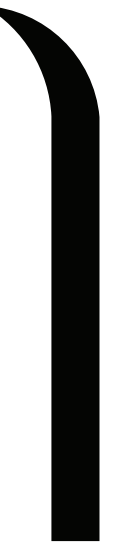
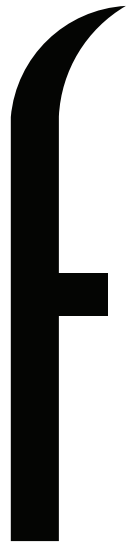


lf
THE LOUIS FITZGERALD
HOTEL
★★★★★



Starters

Soup of the Day 7.00

Served with Homemade Guinness Brown Bread (1a,1b,1c,7,9)

LJ's Chicken Wings 9.50

Crispy Chicken Wings coated in your choice of Barbecue or Hot Sauce, and served with Blue Cheese Dip and Celery. (1a,6,7,9,10,12)

Main with House Fries 16.00

Caesar Salad 9.90

Fresh Thyme Croutons, Crispy Gem, Homemade Caesar Dressing, Parmesan and Smoked Bacon. (1a,3,7,10,12)

Goats Cheese Mille Feuille 10.50

Crushed Walnuts with Creamy Goats Cheese Mousse, Sunblush Tomato, Beetroot and Fresh Herb Salad. (1a,3,7,8c,12)

Moroccan Style Lamb Kofta 12.00

Tender Marinated Lamb in a lightly spiced Plum Tomato Sauce, Homemade Pickle, Flatbread and Minted Yoghurt. (1a,7,12)

Crispy King Prawn 12.00

Tossed in Garlic, Chilli and Herb Oil with Sourdough Toast. (1a,2,4,10,12)

If
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Evening Menu

Main Courses

Classic Irish Beef Burger 19.90

Brioche Bun, Smoked Applewood Cheese, Relish, Baby Gem, Onion Ring and Crispy Bacon. (1a,3,6,7,10,12)

Beer Batter Fish and Chips 20.90

Beer Batter Tempura, Homemade Tartar Sauce, Mushy Peas, Lemon Wedge and Mixed Leaves. (1a,3,4,6,7,10,12)

Potato Gnocchi 17.50

Butternut Squash, Spinach Cream, Parsley Emulsion and Aged Parmesan Shavings. (1a,3,7,12)

Silverhill Duck Breast 24.90

Star Anise and Carrot Puree, Iona Farm Baby Carrot, Fondant Potato and Blackberry Jus. (7,9,12)

Kildare Farm Supreme of Chicken 22.50

Champ, Tenderstem Broccoli, Toasted Hazelnut, Tarragon Cream. (7,8h,12)

Soz Prime Irish Beef Fillet 34.50

Roast Vine Tomato, Potobello Mushroom, Cognac Pepper Sauce and Rustic Fries. (1a,7,9,12)

Atlantic Salmon 23.90

Pan-fried Atlantic Salmon Fillet, Herb Crushed Baby Potato, Grilled Asparagus and Chorizo Cream. (4,7,12)

Slane Valley Lamb Ragu 22.95

Slow Braised Lamb in a Lightly Spiced Creamy Tomato Sauce, Pappardelle Pasta, Fresh Herbs and Shaved Pecorino. (1a,3,7,12)

Indian Style Vegetable Curry 17.90

Crispy Vegetables in a Lightly Spiced Curry Sauce, Infused Basmati Rice and Naan Bread. (1a,2,6,12)

Chicken Curry 19.90

Prawn Curry 20.90

Sides

House Fries 4.00

Sweet Potato Fries 4.00

Creamy Mashed Potato (7) 4.50

Sautéed Baby Potato & Bacon (7) 4.50

Sautéed Garden Veg (7) 4.00

LJ's Seasonal Salad 4.50

Crispy Seasonal Leaves served with Cherry Tomatoes, Pickled Red Onion and Balsamic Reduction (10,12)

Desserts

Warm Sticky Toffee Pudding 7.50

Served with Vanilla Ice Cream, Crushed Biscuit and Toffee Sauce. (1a,3,6,7,8,12)

Bramley Apple Crumble 7.50

Served with Crème Anglaise, Toffee Ice Cream and lightly dusted with crunchy Cinnamon Sugar. (1a,3,7,12)

Sicilian Lemon Tartlet 7.50

Served with Poached Mixed Berries, Crushed Meringue and Strawberry Chantilly Cream. (1a,3,7,12)

Selection of Irish Ice Creams 7.50

Served in a Brandy Snap Basket, drizzled with Strawberry Coulis and topped with Fresh Cream. (1a,3,7,12)

ALLERGEN INFORMATION

GF Gluten Free | 1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanut | 6 Soybean | 7 Milk | 8a Almond | 8b Brazil | 8c Cashew | 8ch Chestnut | 8h Hazelnut | 8m Macademia | 8pc Pecan | 8pn Pinenut | 8ps Pistachio | 8w Walnut | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | Molluscs

We use 100% irish beef and pork. All meat is fully traceable to the farm and products. We cater for dietary requirements