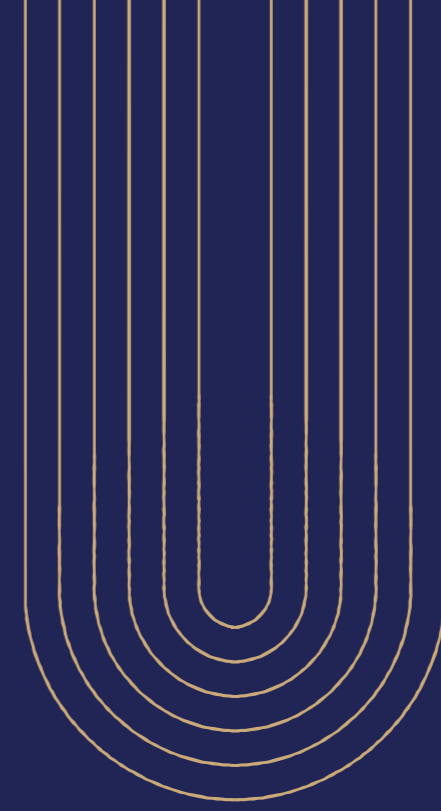




  
THE LOUIS FITZGERALD  
HOTEL  
★★★★



# FITZGERALD'S

— BAR & GRILL —

EVENING MENU

## STARTERS

### Soup of the Day €8.00

Prepared fresh daily and served with homemade Guinness bread. 1w,1b,1o,1r,3,7,9,12

### Tomato Focaccia Bruschetta €11.50

Marinated tomato concassé, extra virgin olive oil, and fresh mozzarella finished with a balsamic glaze and garden basil. 1w,3,7,9,10,12

### Double Cooked Chicken Wings €11.90

Choice of tangy hot sauce or signature barbecue. Served with Cashel blue cheese mayo or garlic aioli and crisp celery. 1w,3,7,9,10,12  
Available as a Main with Fries: €19.00

### Chicken Caesar Salad €13.90

Cajun spiced grilled chicken, baby gem lettuce, smoked bacon lardons, and thyme croutons tossed in a creamy Caesar dressing with parmesan shavings. 1w,3,7,10,12  
Vegetarian Option: €11.50 | Main Course: €18.50

### Loaded Chilli Nachos €13.90

Corn tortilla chips with Mexican-style chilli beef, jalapeños, tomato salsa, guacamole, sour cream, and melted cheddar. 7,12  
Vegetarian Option: €11.90

## MAINS

### Traditional Roast of the Day €21.95

Served with creamy mashed potato, roast potatoes, thyme gravy, and seasonal vegetables.  
Please ask your server for allergen information.

### Crispy Chicken Burger €19.90

Crispy fried chicken fillet, Dubliner vintage cheddar, smoked bacon, baby gem lettuce, and tomato on a toasted brioche bun with spicy chipotle sauce. Topped with an onion ring and served with house fries. 1w,3,6,7,11,12  
Upgrade to Loaded Fries: €3.00

### Indian Inspired Chicken Curry €21.50

Marinated chicken fillet, crisp bell peppers, and red onions in a homemade curry sauce. Served with dressed basmati rice and toasted naan bread. 1w,12 (GFA)  
Vegetarian Option: €17.90 | Add House Fries: €3.00

### Supreme of Chicken €22.90

Resting on a bed of creamed potatoes with tender stem broccoli, slow-roasted cherry tomatoes, and a rich thyme jus. 7,9,12

### Crispy Duck Stir-Fry €22.50

Served on a bed of egg noodles with wok-tossed crispy vegetables and a sweet chilli and soya dressing. 1w,3,6,11,12

### Plant Based Burger €18.50

Served with Ballymaloe relish, fresh tomato, guacamole, red onion, and baby gem lettuce on a vegan bun. 1w,6,10,11

### Chicken & Mushroom Tagliatelle €21.50

Tender chicken strips in a house-made mushroom and parmesan cream sauce. Served with toasted garlic bread. 1w,7,12  
Vegetarian Option: €17.90

## FROM THE GRILL

### 8oz Prime Irish Sirloin Steak €28.90

Cooked to your preference and served with a choice of creamy mash or house fries and your choice of peppercorn sauce or garlic butter. 1w,7,10,12

### 8oz Prime Irish Fillet Steak €39.90

Cooked to your preference and served with a choice of creamy mash or house fries and your choice of peppercorn sauce or garlic butter. 1w,7,10,12

### Upgrade your Steak

Add your choice of 2 sides for €6.50

Onion rings 1w |  
Sautéed mushrooms 7 |  
Sautéed onions 7

### Classic Irish Prime Beef Burger €19.90

8oz Prime Irish beef on a toasted brioche bun. Layered with melted applewood cheese, savoury relish, fresh tomato, aioli, smoked bacon, and a crispy onion ring. Served with house fries. 1w,3,7,10,11,12  
Upgrade to Loaded Fries: €3.00

## FROM THE SEA

### Beer Battered Fish & Chips €21.50

Fresh Atlantic fish in a light beer tempura. Served with homemade tartar sauce, mushy peas, and lemon wedge. 1w,3,4,7,10,12

### Pan Seared Atlantic Salmon €24.90

Served with creamy mash, seasonal buttered greens, and a lemon and dill cream reduction. 4,7,12

## SIDES

House Fries 1w €5.00

Sweet Potato Fries 1w €5.00

Creamy Mashed Potatoes 7 €4.50

Sautéed Garden Vegetables 7 €4.50

Seasonal Salad 10,12 €4.00

Loaded Fries €7.50

Garlic & Cheese 1w,3,7,12 |

Chilli & Cheese 1w,7,12 |

Bacon & Cheese 1w,7

## DESSERTS

Sticky Toffee Pudding 1w,3,6,7 €7.90

Apple & Cinnamon Crumble 1w,3,7,12 €7.90

Chocolate Fondant 1w,3,6,7,12 €7.90

Selection of Ice Creams 1w,3,7,12 €7.90

### ALLERGEN INFORMATION:

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you suffer from allergies or have special dietary requirements.

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 | 8w Walnut | 8h Hazelnut | 8m Macadamia | 8pc Pecan | 8ps Pistachio | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | 14 Molluscs