

FITZGERALD'S

— BAR & GRILL —

2 Course Set Menu

€32.00 per person

STARTERS

Soup of the Day

Prepared fresh daily and served with homemade Guinness bread.

1w,1b,1o,1r,3,7,9,12

Chicken Caesar Salad

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 Available

Tomato Focaccia Bruschetta

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

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

MAINS

Traditional Roast of the Day

Served with creamy mashed potato, roast potatoes, thyme gravy, and seasonal vegetables.

Please ask your server for allergen information.

8oz Prime Irish Sirloin Steak

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

€9 Supplement

Beer Battered Fish & Chips

Fresh Atlantic fish in a light beer tempura. Served with homemade tartar sauce, mushy peas, and lemon wedge.

1w,3,4,7,10,12

Chicken & Mushroom Tagliatelle

Tender chicken strips in a house-made mushroom and parmesan cream sauce. Served with toasted garlic bread.

1w,7,12

Vegetarian Option Available

Classic Irish Prime Beef Burger

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

Indian Inspired Chicken Curry

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 Available

Pan Seared Atlantic Salmon

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

4,7,12

Crispy Duck Stir-Fry

Served on a bed of egg noodles with wok-tossed crispy vegetables and a sweet chilli and soya dressing.

1w,3,6,11,12

Add your choice of 2 sides to any main - €6.50

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

DESSERT Add a dessert for €7

Sticky Toffee Pudding 1w,3,6,7

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

Chocolate Fondant 1w,3,6,7,12

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

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




THE LOUIS FITZGERALD
HOTEL
★★★★