

# SOMETHING SWEET

## WARM STICKY TOFFEE PUDDING

Served with vanilla ice cream, crushed biscuit and toffee sauce (1w,3,6,7)

7.90

## BRAMLEY APPLE CRUMBLE

Served with cream anglaise, toffee ice cream and lightly dusted with cinnamon sugar (1w,3,7)

7.90

## BAKED VANILLA CHEESECAKE

Served with poached mixed berries, and strawberry Chantilly cream (1w,3,7)

7.90

## WARM CHOCOLATE BROWNIE

Served with chocolate sauce and vanilla ice cream (1w,3,6,7)

7.90

## SELECTION OF ICE CREAMS

Served in a brandy snap basket, drizzled with strawberry coulis and topped with fresh cream (1w,3,7,12)

7.50

## HOT DRINKS

AMERICANO	3.80
CAPPUCCINO (7)	4.20
LATTE (7)	4.20
MOCHA (7)	4.20
FLAT WHITE (7)	4.20
MACCHIATO	4.20
DOUBLE ESPRESSO	3.80
TEA	3.60
HERBAL TEA	3.90

## LIQUEUR COFFEES

IRISH COFFEE (7)	9.30
GAEILIC COFFEE (7)	9.30
FRENCH COFFEE (7)	9.30
BAILEYS COFFEE (7)	9.30
CALYPSO COFFEE (7)	9.30
JAMAICAN COFFEE (7)	9.30



THE LOUIS FITZGERALD  
HOTEL



LJ'S BAR

*dining menu*

## 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.

GF Gluten Free V Vegetarian VG Vegan

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

ALL BEEF IS 100% IRISH



# SANDWICHES

Served from 12PM-5PM daily

<b>HAM &amp; CHEESE TOASTIE</b>	12.50
Melted cheddar cheese, pickle, Ballymaloe relish, off the bone ham served on fresh sourdough bread. Served with fries (1w, 7,10,12)	
ADD SOUP 5.00	
<b>CHICKEN CAESAR WRAP</b>	13.50
Kale, smoked bacon, poached chicken, parmesan cheese and Caesar dressing served with fries (1w,3,7,10,12)	
ADD SOUP 5.00	
<b>LJ'S CLUB SANDWICH</b>	14.90
Crispy bacon, baby gem lettuce, beef tomato, marinated roast chicken topped with smoked applewood cheese and served with fries (1w,3,7,10,12)	
<b>OPEN GOAT'S CHEESE &amp; MEDITERRANEAN ROAST VEGETABLE SANDWICH (V)</b>	13.50
Marinated roasted pepper, courgette and red onion marmalade, melted Irish goat's cheese topped with arugula leaves and drizzled with balsamic vinegar on sourdough bread (1w,7,12)	
<b>FALAFEL WRAP (VG)</b>	13.50
Lime and coriander crushed avocado, spinach, red onion and tomato salsa (1w)	
<b>CRISPY CHICKEN WRAP</b>	13.50
Breaded chicken dressed with chipotle mayo, red onion, peppers, mozzarella cheese in a toasted wrap and served with fries (1w,3,7,10,12)	

# STARTERS

Served from 12PM-9PM daily

<b>SOUP OF THE DAY (V) (7,9)</b>	7.00
Served with homemade Guinness bread (1w,1b,10,1r, 3,7,12)	
<b>DOUBLE COOKED CHICKEN WINGS</b>	10.90
Choose from tangy hot sauce or BBQ Sauce. Served with Cashel blue cheese or garlic mayo and celery sticks. (1w,3,7,9,10,12)	
AS MAIN COURSE WITH FRIES 19.00	
<b>LJ'S NACHOS (V)</b>	11.90
Tortilla chips with jalapeños, tomato salsa, guacamole, sour cream and melted cheddar cheese (7,12)	
ADD CHILLI BEEF 2.50	
<b>CAESAR SALAD</b>	11.50
Baby gem lettuce, smoked bacon lardons, thyme croutons and parmesan shavings tossed in a creamy homemade Caesar dressing (1w,3,7,10,12)	
ADD CHICKEN €3.50 OR PRAWNS (2) 5.00	
<b>BURRATA &amp; TOMATO SALAD ON SOURDOUGH (V)</b>	11.90
Sourdough toast with garlic infusion, burrata, marinated tomato with basil and balsamic glazed (1w,7,12)	

# MAIN COURSE

Served from 12PM-9PM daily

<b>BEER BATTER FISH AND CHIPS</b>	21.50
Fresh fish in a beer batter tempura, homemade tartar sauce, mushy peas, and lemon wedge (1w,3,4,7,10,12)	
<b>CRISPY DUCK STIR FRY</b>	23.90
Served on a bed of egg noodles tossed with crispy vegetables and dressed with a sweet chilli and soya sauce (3,6,11,12)	
<b>CLASSIC IRISH PRIME BEEF BURGER</b>	19.90
Irish beef patty, served in a brioche bun, topped with melted applewood cheese, relish, fresh tomato, aioli and smoked bacon (1w,3,7,10,12)	
<b>WILD MUSHROOM AND SPINACH RISOTTO (V)</b>	17.50
With parsley emulsion and aged parmesan shavings (7,12)	
ADD CHICKEN 3.50	
ADD PRAWN 5.00 (2)	
ADD TOFU 4.00 (6)	
<b>SUPREME OF CHICKEN</b>	22.50
Served on a bed of champ, with creamy mushroom, thyme jus and tender stem broccoli (7,9,12)	
<b>ROAST OF THE DAY</b>	19.90
Ask your sever for details and allergens	
<b>INDIAN STYLE CURRY (VG)</b>	17.90
Crispy vegetables in a light spiced coconut milk sauce, infused basmati rice and naan bread (1w,6,12)	
ADD CHICKEN 3.50	
ADD PRAWN 5.00 (2)	
ADD TOFU 4.00 (6)	
<b>FISH OF THE DAY</b>	
Ask your server for details and allergens	
<b>VEGGIE BURGER (V)</b>	18.50
Onion jam, fresh tomato, baby gem, guacamole and Ballymaloe relish served on a burger bun (1w,10,12)	
<b>PRIME IRISH 8oz FILLET STEAK</b>	39.00
On a bed of charred kale, crispy onion and served with sea salt fries Choice of pepper sauce or garlic butter (7,9,12)	
ADD PRAWNS 5.00 (2)	

# ON THE SIDE

HOUSE FRIES	4.50
SWEET POTATO FRIES	4.50
CREAMY MASHED POTATOES (7)	4.50
SAUTÉED GARDEN VEGETABLES (7)	4.50
LJ'S SEASONAL SALAD	4.00
Seasonal leaves, cherry tomatoes, pickled red onion, and balsamic reduction (10,12)	

<b>DRESSED FRIES</b>	6.50
GARLIC AND CHEESE (3,7,12)	
CHILLI AND CHEESE (7,12)	
CHEESE & BACON (7)	