

Starters

Soup of the Day €5.50

Homemade Soup of the Day served with a selection of our Fresh Homemade Breads (4,5,6,7,10,12,14)

Slow Cooked Pork Belly

€7.95

Slow Cooked Pork Belly with a Sweet Plum Sauce, Baby Gem Lettuce L a Curried Crostini complimented with our Homemade Apple L Ginger Coleslaw (4,5,6,7,8,9,12,13)

Chorizo & Tiger Prawns

€7.95

Diced Chorizo, Tiger Prawns & Squid cooked in a Garlic & Herb Butter served in a Gem Lettuce Cup with a Homemade Lemon & Dill Breadstick (1,2,3,6,12,13)

Chicken Liver Pate

€6.95

Served with Toasted Brioche, Orange Jelly and a Pickled Apple Salad (4,5,6,7,8,9,11,13)

Beetroot & Pear Salad

€6.50

Beetroot & Pear Salad served with Warm Breaded Goats Cheese & dressed with a Balsamic Reduction (4,5,6,8,9,11,12,13)



Pan-Fried Fish of the Day

€15.00

Fresh Fillet of Fish pan-fried and served with Wilted Spinach, a Smoked Fish & Caper Croquette topped with our Homemade Tomato & Red Onion Salsa and a side of Roasted Vegetables (1,2,3,4,5,6,7,11,12,13)

Roast Stuffed Chicken Roulade

€15.50

A Fillet of Chicken stuffed with Apple & Black Pudding, Caramelised Red Onions with a Cream of Mushroom Sauce and a side of Roasted Vegetables (4,5,6,7,9,11,12,13)

Braised Lamb Shank

€15.95

A Rosemary L Red Wine Braised Lamb Shank served with Creamy Mash Potato, a Carrot L Cumin Puree, our Homemade Red Wine Jus and a side of Roasted Vegetables (7,8,9,11,12,13)

10oz Sirloin Steak (€7.00 supplement on dining offers)

€22.95

A tender 10oz Sirloin served on a bed of Grilled Asparagus with Fondant Potato topped with Homemade Peppercorn Sauce or Garlic & Herb Butter with a side of Roasted Vegetables (1,2,4,5,12)

Prawn & Chorizo Linguini

€14.95

Linguini Pasta with Chorizo & Prawns cooked in a Rich Tomato Sauce with Parmesan Shavings (1,2,3,6,7,9,11,12)

Beetroot Risotto €13.95

Homemade Creamy Beetroot Risotto with Goats Cheese & Rocket Leaves drizzled with Garlic Oil (4,5,6,7,11,12,13)

Side Dishes €3.50

Hand Cut Chips – Onion Rings – Sautéed Onions – House Dressed Salad – Sautéed Mushrooms (4,5,6,7,9,13)

1&2 Shellfish, 3 Fish, 4 Peanuts, 5 Nuts, 6 Gluten, 7 Milk, 8 Soya, 9 Sulphur Dioxide, 10 Sesame Seeds, 11 Eggs, 12 Celery & Celeriac, 13 Mustard, 14 Lupin



Desserts

Fitzwilton Cheesecake of the Day

€5.50

Homemade Biscuit base Cheesecake with our Daily Flavourings (4,5,6,7,8)

Chocolate Fondant

€5.50

Warm Chocolate Fondant with Orange Puree & Homemade Vanilla Ice Cream (4,5,6,7,8,11,14)

Salted Caramel Panacotta

€5.00

Salted Caramel Panacotta, served with a Homemade Chocolate Sauce & topped with Crushed Toasted Nuts (4,5,6,7,14)

Apple Roulade

€5.00

Homemade Caramelised Apple Roulade, served with a Raspberry Coulis & Vanilla Ice Cream (4,5,6,7,11,14)

Homemade Ice Cream

€5.00

Homemade, Chocolate, Strawberry & Vanilla Ice Cream with a Toasted Nut Crumb & Chocolate Sauce (4,5,6,7,9,11)

Hot Beverages

Tea @ €2.20 – Americano @ €2.20 – Cappuccino @ €3.00 – Latte @ €3.00 – Hot Chocolate @ €3.00 Green Tea @ 3.50 – Camomile Tea @ €3.50 – Red Berry Tea @ €3.50

Hot Liqueurs

Baileys Coffee @ €5.00 – Irish Coffee @ €5.00 – Calypso Coffee @ €5.00 – Hot Whiskey @ €5.00 Waterford's "Muldoon" Coffee - @ €6.00

1&2 Shellfish, 3 Fish, 4 Peanuts, 5 Nuts, 6 Gluten, 7 Milk, 8 Soya, 9 Sulphur Dioxide, 10 Sesame Seeds, 11 Eggs, 12 Celery & Celeriac, 13 Mustard, 14 Lupin