



**THE INN**  
ON THE GREEN

**WELCOME**

*Here at the Fitzwilliam Hotel we welcome guests with special dietary needs. Please alert a member of our staff if you have any allergies or intolerances & we will try to accommodate your needs. We consciously purchase from sustainable sources and we support local growers and producers where possible. The best quality meat and fish is hand selected by our team of chefs from Irish farms and harbours.*

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**AFTERNOON TEA**

Afternoon tea.....	€45 pp
Afternoon tea <i>with a glass of Coldigliano Prosecco</i> .....	€50 pp
Afternoon tea <i>with a glass of Perrier Jouët NV Champagne</i> .....	€59 pp
Afternoon tea <i>for two with a bottle of Coldigliano Prosecco</i> .....	€110

**SAVOURY**

**Monkfish fish finger**  
*kataifi pastry, homemade ketchup*

**Basil parmesan cheesecake**  
*spicy tomato jam*

**Smoked salmon & avocado**  
*seaweed cone, smoked salmon tartar,  
avocado mousse*

**Beef croquet lollipop**  
*horseradish cream*



**SWEET**

**Rhubarb & ginger syllabub**  
*mascarpone cream, stewed rhubarb*

**Lemon & almond shortbread bars**  
*almond shortbread, lemon curd toasted  
almond*

**Salted caramel & popcorn eclairs**  
*salted caramel, crème patisserie, toffee  
popcorn*

**Pistachio chocolate cake**  
*cream cheese filling, chocolate ganache*

## OUR RECOMMENDED TEAS

### **Peppermint**

*one of our best-selling teas, peppermint has long been known for its ability to help aid digestion. not only that, but its cool, crisp and cold undertones make this a truly delicious drinking experience that is bright and fresh.*

### **Blood Orange**

*a blend of flavours from europe, africa and south america. its sweet citrus notes will enliven and invigorate at any time of the day.*

### **Yunnan**

*this was one of the first teas we chose for our range. fruity and fresh with a sweet after-taste. this mild tea has a very soft profile which makes it perfect for those who are looking for something with just a hint of caffeine.*

### **Wild Berry**

*a blend of fresh berries and flower petals combine to deliver a rich flavour, intoxicating aroma and revitalising tea.*

### **Ginger and Lemongrass**

*fresh lemongrass with spicy ginger for a delicious taste that is both healthy and warming. ginger has been proven to help aid digestion, plus its heat and energy is great for keeping you warm, especially in the winter.*

### **Roobios and Caramel**

*african rooibos is a tea that is becoming increasingly popular worldwide. this caffeine-free, refreshing drink is ideal at any time of the day.*

### **Recommended infusion time 4-6 minutes**

alternative infusion & coffee selections also available

## SNACKS & SMALL BITES

Bread and dips.....	€10.50
<i>focaccia fingers, beetroot hummus, pan con tomato, cheese fondue</i>	
Boneless chicken wings.....	€10.50
<i>asian style coleslaw, lemon, honey &amp; poppy seed dressing</i>	
Goat's cheese dumplings.....	€10.50
<i>goats cheese, filo pastry, lambs leaf, pickled beet, toasted pine nuts &amp; mustard dressing</i>	
Salt cod croquets.....	€11.00
<i>shaved fennel salad, red pepper and chilli pesto</i>	
Braised pork belly.....	€12.50
<i>pork belly lardons, prawn crackers, tomato salsa, yuzu sour cream</i>	
Pan seared scallops.....	€15.00
<i>carrot puree, spicy pancetta crumb, lime gel</i>	

## SANDWICHES

Croque monsieur.....	€12.50
<i>baked ham, gruyère cheese, mustard &amp; parmesan bechamel, white bloomer</i>	
Caprese focaccia.....	€13
<i>smoked aubergine purée, heirloom tomato, grilled mozzarella, rocket</i>	
Fitzwilliam club.....	€14
<i>chargrilled chicken fillet, smoked streaky bacon, gem lettuce, tomato, egg mayonnaise</i>	
Crayfish and smoked salmon.....	€14.50
<i>guacamole &amp; tomato salsa, dill &amp; lemon crème fresh, homemade guinness bread</i>	

## SOUPS & SALADS

Homemade soup of the day.....€8

*served with crusty breads*

Chowder.....€11.50

*smoked fish, shellfish & herbs, white wine fish velouté*

Super food salad.....€11.50

*spiced cauliflower rice, mixed peppers, dried onion, chickpea, walnuts,  
almonds, coriander lime dressing*

*add grilled chicken.....€4*

*add tiger prawns.....€5*

Quinoa salad.....€13

*candy beetroot, cherry tomato, sugar snaps, red onion, rocket, huli huli dressing*

Classic caesar salad.....€14

*baby gem lettuce, smoked bacon lardons, herb croutons, shaved parmesan,  
caesar dressing*

*add grilled chicken.....€4*

*add tiger prawns.....€5*

Shaved beef salad.....€14.50

*roast beef, rocket, sun blushed tomato, smoked salt, balsamic reduction,  
parmesan crisp*

## THE CLASSICS

8oz homemade burger.....	€19
<i>beef &amp; pork, gem lettuce, sliced tomato, cheddar, fitz secret sauce, toasted brioche</i>	
Fish and chips.....	€19
<i>beer battered haddock, chunky chips, pea purée, tartar sauce, lemon wedge</i>	

## MAIN COURSE

Beetroot ravioli.....	€18
<i>white onion purée, pickled beetroot, pine nut &amp; truffle vinaigrette, micro herb salad</i>	
Corn fed chicken supreme.....	€22
<i>potato terrine, wild garlic and mushroom fricassee, chicken jus</i>	
Pan fried monkfish .....	€26
<i>monkfish wrapped in parma ham, roasted red pepper, chorizo and diced potato ragout</i>	
8oz rib eye steak.....	€29
<i>sauté baby potato, alsace bacon, grilled heirloom tomato, sour cream</i>	

## SIDES

Rocket salad.....	€6
<i>parmesan, sun blushed tomato, balsamic dressing</i>	
Chunky chips.....	€7
<i>truffle aioli, grated parmesan cheese</i>	
Summer vegetables.....	€7
<i>selection of summer vegetables with herb butter</i>	
Sweet potato fries.....	€7

## DESSERTS

Pineapple carpaccio.....	€8.50
<i>sliced pineapple, crushed pink peppercorn, dark chocolate ice-cream, mint syrup</i>	
Chocolate soufflé.....	€9
<i>pistachio ice cream, chocolate ganache</i>	
Panna cotta.....	€9
<i>vanilla panna cotta, summer berries, homemade almond shortbread</i>	
Irish cheese board.....	€14.00
<i>selection of irish cheeses, spicy tomato jam, artisan biscuits</i>	



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## BEVERAGE SELECTION

### COFFEES

Decaffeinated coffee.....	€3
Espresso.....	€3.5
Macchiato.....	€3.8
Double Espresso.....	€3.9
Americano.....	€3.9
Café Latte.....	€4.5
Cappuccino.....	€4.3
Café Mocha.....	€4.3
Flat White.....	€4.3
Babyccino.....	€2

### TEAS

Breakfast.....	€3.5
Earl Grey.....	€3.5
Green.....	€3.5
White.....	€3.5
Mint.....	€3.5
Traditional Irish Tea.....	€3.5
Herbal.....	€3.5

### INFUSIONS

Fresh Mint.....	€3.5
Mixed Berry.....	€3.5
Lemon & Ginger.....	€3.5
Camomile.....	€3.5

### HOT CHOCOLATE

Hot Chocolate.....	€4.5
<i>with mini marshmallows</i>	
Baby Hot Chocolate.....	€2
<i>with mini marshmallows</i>	