

THE *fitzwilliam* HOTEL
dublin



casual dining summer 2021

homemade soup of the day

served with freshly baked breads

burrata salad

heirloom tomato, burrata cheese, lambs' leaf, pesto

chicken dumplings

pan fried chicken dumplings, napa cabbage, chilli, spring onion, ponzu dipping sauce

tiger prawns

grilled tiger prawns, creamy chilli sauce, sourdough bread, spring onion

beetroot cured smoked salmon

fennel cream, soda bread crisp

beef brisket

pomegranate molasses, creamy mash potato, cranberry, corn salsa

chicken supreme

ramen noodles, miso broth, spring onion, spinach, wild mushroom, boiled egg

soy & honey roasted salmon

sticky rice, wilted pak choi, tender sprouting broccoli

pea risotto

petits pois, broad beans, pea purée, parmesan shavings, pea shoots

salted caramel brownie

chocolate ganache, vanilla brownie

tarte tatin

crème anglaise, cinnamon ice cream

poached pear

mascarpone, toasted walnuts

irish cheese board

selection of irish cheese, fig chutney, artisan crackers

freshly brewed coffee or selection of teas