



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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SOUPS & SALADS

Soup of the day.....**€9.00**
served with O'Brien's tiger bread (15)

Irish seafood chowder.....**€12.50**
white & smoked fish, shellfish, white wine & herb velouté served with Guinness bread (2,4,7,9,12,15)

Caesar salad.....**€14.50**
baby gem, smoked bacon lardons, focaccia croutons, parmesan, caesar dressing (1,3,7,15)

 add chicken.....**€4.00**
 add prawns.....**€5.00**

Fitzwilliam superfood salad.....**€14.50**
couscous, kalamata olives, feta, heirloom tomato, chickpeas, red onion, curried tahini dressing (1,7,11,12,15)

Baily and Kish smoked salmon salad.....**€16.50**
leafy greens, avocado, bluebell falls goats' cheese, pomegranate seeds, honey mustard dressing (4,7,10,12)



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SANDWICHES

Baked ham & Dubliner cheddar.....**€9.50**
caramelized onion, O'Brien's tiger bread (1,7,15)

The Fitzwilliam club.....**€15.00**
baby gem, Kelly's of Newport bacon, vine tomato, chargrilled chicken, egg mayonnaise (1,3,15)

Kimchi grilled cheese.....**€11.50**
Hegarty's farmhouse cheddar, kimchi, fresh basil, garlic sesame butter, round stone bake-house sourdough (1,7,11, 15)



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MAIN COURSE

Chargrilled 8oz ribeye steak.....€28.50

Portobello mushroom, smoked paprika onions, jenga chips (7,15)

choice of garlic butter or peppercorn sauce

Spicy buttermilk chicken burger.....€19.50

buffalo chicken, gherkins, cheese sauce, shredded lettuce, roast garlic mayo,

toasted brioche bun (1,3,7,12,15)

Fish and chips€19.50

Irish beer battered fresh cod, pea puree, tartar sauce (1,3,4,12,15)

Beetroot ravioli.....€18.00

pickled beets, caramelized walnuts, crispy kale, parmesan (1,7,8,12,15)

Beef & Guinness stew.....€18.50

baby vegetables and puff pastry lid (1,9,12,15)



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SIDES

Parmesan chunky chips€8.00
truffle aioli (3,5,7)

Seasonal vegetables.....€8.00
herb butter (7)

Creamy mash.....€8.00
spring onion and herbs (7)



DESSERTS

Matcha tea crème brulee.....€12.50

homemade lemon shortbread (1,3,7,15)

Chocolate fondant.....€10.50

pistachio ice cream, lemon and raspberry curd (1,3,7,8,15)

Baked cheesecake.....€10.50

blueberry compote, crème chantilly (1,3,7,12,15)



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BEVERAGE SELECTION

COFFEES

Decaffeinated coffee.....	€4.00
Espresso.....	€3.10
Macchiato.....	€3.20
Double Espresso.....	€3.50
Americano.....	€4.50
Café Latte.....	€4.50
Cappuccino.....	€4.50
Café Mocha.....	€4.50
Flat White.....	€4.50

TEAS

Irish Breakfast.....	€4.00
Earl Grey.....	€4.00
Green - Yunan.....	€4.00
Camomile.....	€4.00
Peppermint.....	€4.00
Wild Berry.....	€4.00
Blood Orange.....	€4.00
Ceylon Black - Decaf.....	€4.00

HOT CHOCOLATE

Hot Chocolate.....	€4.50
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with mini marshmallows



ALLERGENS LEGEND

1. Cereals containing gluten

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soya

7. Milk

8. Nuts

9. Celery

10. Mustard

11. Sesame

12. Sulphur Dioxide

13. Lupin

14. Molluscs

15. Wheat