



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 source 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.

AFTERNOON TEA

Afternoon tea.....	€39 pp
Afternoon tea with a glass of Coldigliano Prosecco.....	€46 pp
Afternoon tea with a signature cocktail of your choice.....	€48 pp
Afternoon tea with a glass of Perrier Jouët NV Champagne.....	€52 pp
Afternoon tea for two with a bottle of Prosecco.....	€105

SAVOURY

Crab Crème Brulee
seaweed crumble

Tea Smoked Duck
gin soaked madfool date, orange jelly

**Bailey & Kish Smoked
Salmon & Guinness Bread**
*smoked salmon tartar, horseradish &
lime crème fraiche, Guinness bread
penny loaf*

Bloody Mary Jelly
*tomato essence jelly, Toonsbridge goats
cheese, celery, tomato crisp*



SWEET

**Baileys & White Chocolate
Cheesecake**
*Baileys Irish cream, mascarpone
cream cheese, dark chocolate crumble*

Lemon Posset
*lemon set cream, seaweed shortbread
biscuit*

Jelly, Custard & Ice Cream
*Wexford strawberry Jelly, vanilla
custard, strawberry ripple ice cream,
strawberry cone*

Pear & Dark Chocolate Tart
*pear gel, dark chocolate ganache,
miniature poached pear*

Fruit Scones & Preserves

OUR RECOMMENDED TEAS

Golden Monkey

*A rarity from the Chinese mountains,
with a sweet exclusive flavour, full of
fine earthy and malty tones, a deliciously
complex taste experience*

Vanilla & Coconut

*Organic black tea from India, gently
decaffeinated and refined with vanilla
and a touch of coconut, sweet tempting and
ambrosial*

Gunpowder & Mango

*A smooth tasting Chinese green brightened
with sweet tropical fruit and flowers, the
end result is an exotic expolsion of unique
flavours unlike any other tea*

Super Fruit

*Green tea from China, blended with the
best elderberries and raspberries from
Europe for a full bodied, fruity taste that's
well balanced and aromatic*

Fine Cream Oolong

*Exclusive oolong tea from China's
Fujian province combined with tempty
creamy notes, finished with a hint of
flowery orchid*

Orange Blossom & Honey

*A hint of honey & the fragrance of orange
blossom combined with the best white teas
from huran province in china, a sweet
full bodied tea of outstanding to quality*

Recommended infusion time 4-6 minutes

**Alternative infusion & coffee
selections also available**

SNACKS, BITES & SHARING

Breads & Dips.....	€9
<i>house breads, fennel & chilli dip, smoked aubergine caviar, 36mth aged balsamic</i>	
Olives & Pickles.....	€7
<i>lemon & herb marinated jumbo green olives, kalamata, dill pickles</i>	
Hummus & Salsa.....	€8
<i>red onion & cumin hummus, coriander hummus, red pepper salsa, rosemary & rock salt flat bread</i>	
Cold Seafood Board.....	€18
<i>beetroot cured salmon, oak smoked salmon, potted crab salad, shrimp & dill cocktail, poached mussels</i>	
Andarl Farm Pressed Hock.....	€12
<i>radish, asparagus, onion rings, mustard emulsion, apple jelly</i>	
Vine Cherry Tomato Tart.....	€10
<i>goats cheese, basil oil, aged parmesan, rocket, pine nuts</i>	

SALADS

Caesar.....	€13
<i>gem lettuce, crisp andarl pancetta, focaccia croutons, aged parmesan, smoked caesar emulsion</i>	
<i>add chicken.....</i>	<i>€3</i>
<i>add prawns.....</i>	<i>€5</i>
<i>add salmon.....</i>	<i>€5</i>
Bailey & Kish Smoked Salmon Salad.....	€14
<i>mustard leaf, radish, wild flowers, squid ink mayonnaise, lime oil</i>	
Artichoke Salad.....	€12
<i>baby leaf, marinated cherry tomato, anchovies, violette potato, artichoke, pickle onions</i>	
Warm Duck Salad.....	€14
<i>confit duck, buckwheat noodle & spring vegetable salad, soy sesame vinagrette</i>	

SOUPS

Soup of the Afternoon.....	€7
<i>crusty breads</i>	
Chowder.....	€10
<i>smoked fish, shellfish & herbs, white wine fish veloute</i>	

SANDWICHES

The Fitzwilliam Club.....	€12
<i>gem lettuce, smoked streaky bacon, lemon thyme chicken, fried hens egg</i>	
Beef & Field Mushroom.....	€13
<i>dry aged beef, flat cap mushroom, crozier blue cheese & rocket</i>	
Oak Smoked Salmon.....	€13
<i>oak smoken salmon, gem lettuce, pickled seaweed & capers</i>	
Burrata Capresse.....	€12
<i>basil marinated burrata, heirloom tomato & rocket</i>	

MAINS

fitzwilliam sirloin burger.....	€18
<i>toasted brioche, dijon mayo, gem, heirloom tomato, jumbo pickle, fries</i>	
fish & chips.....	€19
<i>golden seabass, rocket, radish & sundried tomato salad, seaweed salt chips, sauce gribiche</i>	
rigatoni.....	€12
<i>rigatoni pasta, nduja sausage, caramelised onion & aged parmesan</i>	

SIDES

fat chips with seaweed salt.....	€5
skinny fries.....	€5
rocket, tomato & radish salad.....	€5
market vegetables.....	€5
goats cheese creamed potato.....	€5

SWEETS

strawberries & cream.....	€8
<i>lightly peppered strawberries, lavender infused cream, dehydrated strawberries</i>	
pear bakewell.....	€7
<i>pear & almond bakewell, french vanilla anglaise, white chocolate & strawberry ice cream</i>	
selection of ice cream.....	€7
seasonal berry & fruit plate.....	€7



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BEVERAGE SELECTION

COFFEES

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

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>	