



## A LA CARTE MENU

BREAD & OLIVES 7.95

KELLY'S GIGAS OYSTERS  
NATURAL / SHALLOT VINEGER  
3.50 (1) / 10.50 (3) / 21 (6) / 42 (12)

### STARTERS

IRISH CIDER AND ONION SOUP ,  
CHEDDAR CHEESE CROUTON 9.50

CASTLETOWNBERE CRAB AU GRATIN 18.50

BRAISED IRISH BEEF CROQUETTES,  
CONFIT GARLIC & PARSLEY AIOLI 16

WHIPPED DUBLIN HILLS  
GOATS CHEESE CROSTINI,  
AUTUMN FRUIT,  
RED WINE AGRO DOLCE 15

DUBLIN BAY PRAWNS, PAN CON TOMATE,  
FIRST DAY HARVEST EXTRA VIRGIN OLIVE OIL 18.95

SMOKED MOZZARELLA & AUBERGINE  
TORTELLONI, TOMATO FONDUE CRISPY SAGE,  
AGED PARMESAN 14.50

CLARE ISLAND ORGANIC  
GRAVLAX SALMON, CUCUMBER,  
SEAWEED AIOLI,  
CRISP SOURDOUGH 17

### GRILL

PAT MC LOUGHLINS FILLET STEAK, BONE MARROW CRUST & BORDELAISE SAUCE 47

IRISH STRIPLOIN STEAK, CONFIT ONION, WATERCRESS & BEARNAISE SAUCE 38

GRILLED VEAL ESCALOPE, MOREL AND ARMAGNAC CREAM 39

ALL ABOVE SERVED WITH A CHOICE OF SIDE

### MAINS

FISH OF THE DAY

FITZER'S SLOW COOKED IRISH  
BEEF COTTAGE PIE 28

ROAST CHICKEN SUPREME, GRELOT ONIONS,  
PEAS, GIROLLES, LARDONS, CHICKEN JUS 31  
*CHOICE OF SIDE*

CONFIT DUCK LEG, PUY LENTILS,  
MORTEAU SAUSAGE 32

COURGETTE FLOWER & STRACCIATELLA  
RAVIOLI, BLACK OLIVES,  
PINE NUTS, HERBS DE PROVENCE  
BUTTER SAUCE 27

### SIDES 5.50 EACH

CHAMP MASHED POTATO  
GREEN BEANS  
ROAST ALMOND BUTTER

VICHY CARROTS WITH  
BUTTER & PARSLEY

FITZER'S HOUSE SALAD,  
APPLE CIDER VINEGARETTE  
HOUSE FRIES

PRICES IN EUROS, OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO TABLES OF 6+. SERVICE CHARGES ARE SHARED AMONGST THE TEAM WHO PREPARE & SERVE YOUR FOOD DURING YOUR VISIT. PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS. INCLUDING INTOLERANCES & ALLERGIES, WHERE POSSIBLE WE'LL ADVISE ON ALTERNATIVE DISHES. WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION BUT CANNOT GUARANTEE THAT ANY DISHES ARE ALLERGEN FREE.

OUR OLIVES CONTAIN STONES.