



LUNCH MENU

BREAD & OLIVES 7.95

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

SMALL PLATES

TODAY'S SOUP

HOMEMADE SAVOURY SCONE 11

BRAISED IRISH BEEF & CHEESE CROQUETTES

CONFIT GARLIC & PARSLEY AIOLI 16

BURRATA

WILD GARLIC TOAST, AGED PARMESAN, EXTRA VIRGIN OLIVE OIL 15

GRILLED NDUJA & GARLIC PRAWNS

HOUSEMADE FOCACCIA 17.50

IRISH SCALLOPS MORNAY

IRISH SCALLOPS ON THE SHELL 3 FOR 19 | 6 FOR 38

SPRING COURGETTE RAVIOLI

LEMON, MINT, BUTTER 13

BISTRO LUNCH CLASSICS

IRISH SEAFOOD OPEN SANDWICH

HOMEMADE GUINNESS BREAD, HOWTH SMOKED SALMON, WEST CORK CRAB, SAUCE MARIE ROSE, FRIES 25

CLASSIC BEEF BURGER

WITH BACON & CHEESE, HOUSE FRIES 20

CHICKEN CAESAR

FOCACCIA CROUTONS, CRISPY BACON, CAESAR MAYO, AGED PARMESAN CHEESE 21

WILD IRISH FISH & CHIPS

MUSHY PEAS & TARTAR SAUCE 23

PRAWN & SCALLOP LINGUINI

GARLIC, CHILLI & PARSLEY 25

MAINS

SURF & TURF

4 OZ PAT M'CLOUGHLIN'S FILLET BEEF GRILLED TIGER PRAWN, GARLIC BUTTER, FRIES 25

IRISH STRIPLOIN STEAK DIANE

BRANDY, CREAM AND SHALLOTS 38

CRISP CHICKEN PARMIGIANA

CRISP IRISH CHICKEN, BASIL, TOMATOES, FRESH MOZZARELLA, PARMA HAM 24

SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE, CRISPY SAGE, AGED PARMESAN 22

FRANK FITZ'S BACON & CABBAGE 25

FISH OF THE DAY

THE CURATED TABLE SET MENU

AVAILABLE WED - SUN 12PM-3PM

1 COURSE €25 • 2 COURSE €30 • 3 COURSE €35

TODAY'S SOUP

SPRING COURGETTE RAVIOLI

CHICKEN CAESAR

FISH OF THE DAY

SURF & TURF

SMOKED MOZZARELLA & AUBERGINE TORTELLONI

WHITE AND DARK CHOCOLATE MOUSSE

SELECTION OF ARTISAN IRISH SCÚP ICE CREAM

SIDES 5.50 EACH

CHAMP MASHED POTATO

GREEN BEANS ROAST ALMOND BUTTER

VICHY CARROTS WITH BUTTER & PARSLEY

FITZER'S HOUSE SALAD APPLE CIDER VINAIGRETTE

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. ALL OUR BEEF IS OF IRISH ORIGIN.