



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 BROWN BREAD 11

BURRATA WILD GARLIC PESTO, ROAST PLUM TOMATOES, CRISP TOAST 15

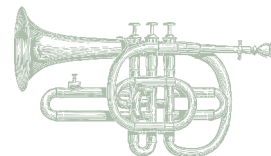
BRAISED IRISH BEEF & CHEESE CROQUETTES
CONFIT GARLIC & PARSLEY AIOLI 16



GRILLED PRAWNS GARLIC BUTTER, LEMON, CRUSTY BREAD 17.50

BAKED IRISH SCALLOPS

SERVED WITH GARLIC BUTTER & FRESH HERB BREADCRUMBS 3 FOR 19 | 6 FOR 38



SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE, AGED PARMESAN 14.50 | 23

BISTRO LUNCH CLASSICS

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

CRISPY CALAMARI AND PRAWN FRITES 24

IRISH SEAFOOD OPEN SANDWICH

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

FISH PIE

CREAMY FRESH AND SMOKED IRISH FISH, SPINACH,
MASHED POTATO, PARMESAN AND HERB BREADCRUMBS 26



MAINS

PRAWN & SCALLOP LINGUINI

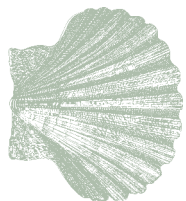
GARLIC, CHILLI
& PARSLEY 25

IRISH STRIPLOIN STEAK DIANE

BRANDY, CREAM
AND SHALLOTS 38
FILLET SUPPLEMENT 10

CRISP CHICKEN PARMIGIANA

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



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.