Fitzers

STARTERS

Today's Soup 11
Cream of chestnut, wild mushroom and Madeira soup

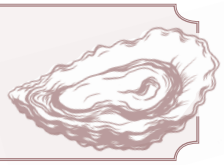
Braised Irish Beef & Cheese Croquettes 16
Confit garlic & parsley aioli

West Cork Crab Mayonnaise 18
Howth smoked salmon, crispy potato mille feuille, chilli jam, dill crème fraiche

Dublin Hills Goats Cheese 15
Winter rocket, pear, hazelnut, blackberry balsamic

Seared Irish King Scallops 18
Cauliflower puree, crisp pancetta, Jack Mc Carthy's black pudding

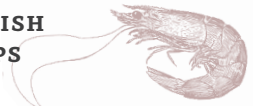
Carlingford Oysters
3.50 (1) / 10.50 (3)
21 (6) / 42 (12)
Natural / shallot vinegar



Mains

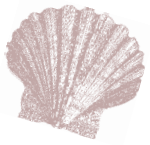
Fitzers Crispy Chicken Schnitzel 28
Creamy Irish mushrooms, roast potatoes, lemon

Breaded Monkfish Scampi and Chips 30
Tartare sauce



Chickpea and Pistachio Falafel 26
Red lentil dahl, smoked almonds, coriander yogurt, house made fennel seed flatbread (V) (VG) M

Prawn and Scallop Linguine 29
Garlic, parsley, chilli, pangrattato



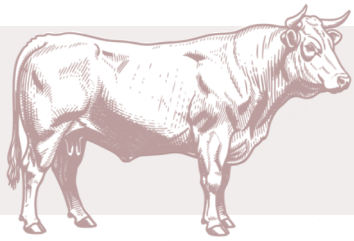
Roast Fillet of Cod 29
Herb and cheese crust, queen scallops, leeks, white wine and tarragon sauce, baby potatoes

Fish Pie 28
Creamy fresh and smoked Irish fish, spinach, mashed potato, parmesan and herb breadcrumbs

Fitzers Premium Irish Beef Selection

Pat McLoughlin's Slow Cooked Beef 29
Duchess potatoes, bone marrow jus, glacé carrot
RECOMMENDED WITH
Château Roc de Levraut Bordeaux

Surf and Turf 32
Petit Irish fillet beef, whole roast tiger prawn, garlic butter, house fries
RECOMMENDED WITH
Château La Coste Rose Provence



Grilled 28 Day Dry Aged Irish Aberdeen Angus Striploin 39
Peppercorn sauce, choose a side

RECOMMENDED WITH
Altos Las Hormigas Mendoza, Argentina Malbec



Grilled Irish Beef Fillet Medallions 34
Champ potato, sauce bourguignon
RECOMMENDED WITH
Domaine Perraud Pinot Noir Burgundy

Dry Aged Irish Ribeye Beef Burger 25
Smoked Gubeen cheese, smoked bacon, red onion relish, lettuce, tomato, onion
GREAT WITH OUR DADS
Fitzers IPA locally brewed beer

PLEASE SEE OUR EXTENSIVE WINE LIST FOR SOME FABULOUS FIZZ, REDS AND WHITES.
OUR BEEF SUPPLIERS ARE - PAT MCLOUGHLIN DUBLIN HENRY ROBINSON CHAPELIZOD.

Sides 6.50 each



Seasonal Greens

Vichy Carrots
With butter & parsley

Fitzer's House Salad
Apple cider vinaigrette

Champ Mashed Potato

Potato Dauphinoise

House Fries

Baked Creamed Cauliflower
And Hegarty cheddar cheese



Onion Rings
Crispy house made onion rings

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. All our beef is of Irish origin.