



The Fitzgerald Room

Bar Food & Dessert Menu



WATERFORD CASTLE
The Island Resort

Food Menu

Soup of the Day (G/D) <i>Served with Castle Made Seeded Brown Bread</i>	14
Seafood Chowder (Cr/F/Sh/MoL/D/G/C/Sul) <i>Dill, Lemon, Served with Castle Brown Bread</i>	15.5
Wild Atlantic Prawns (G/Sul/Sh/Crus/MoL/F/Se) <i>Tempura, Red Chili Jam, Sesame, Lime, Organic Leaves</i>	20
Castle Sandwich (D/G/Mst/C) <i>Sourdough Bread, Estate Honey Glazed Ham, Mature Cheddar, Onion Jam, Fries</i>	20
Irish Beef Burger (G/D/E/Sul/Mst/C/F) <i>Waterford Blaa, Streaky Bacon, Cheese, Truffle Mayo, Tomato Relish, Onion Ring, Rainbow Slaw, Fries</i>	23
Fish & Chips (F/G/Sul/E/D) <i>Crushed Peas, Tartar Sauce, Fries, Balsamic Vinegar</i>	25
Heirloom Tomato (C/D/G/Sul/Mst) <i>Macroom Buffalo Cheese, Panzanella, Capers, Olives, Basil</i>	13.5
Charcuterie Board (G/D/Sul/C/Mst) <i>Cured Meat, Irish Cheese, Pickles, Sourdough Bread</i>	20

Desserts

Wexford Strawberries (E/D) <i>Vanilla Chantilly Cream, Crushed Meringue</i>	10
Caramelized Apple Tartlet (G/D/E/Sul) <i>Butterscotch, Vanilla Ice Cream</i>	10
Irish Farmhouse Cheeses (G/D/Mst/Sul) <i>Fig Chutney, Crackers, Ballylisk Triple Rose, Ash St Tola Goat, Young Buck Blue, Hegarty Cheddar</i>	18
Bar Snacks	
Smoked Almonds, Mixed Nuts (N)	6
Pitted Gordal Olives, Garlic	6
Keogh's Shamrock Cheese & Onion Crisps	6
<i>Latte</i>	5.50
<i>Cappuccino</i>	5.50
<i>Tea</i>	4
<i>Coffee</i>	4.50
<i>Herbal Tea</i>	5.50

*Gluten Free Options Available, Please Advise Server.
Served 12:30pm - 5:30pm*

Allergens:

G: Gluten, Se: Sesame, N: Nuts, C: Celery, Sul: Sulphite, D: Dairy, E: Egg,
Mst: Mustard, F: Fish, Cru: Crustaceans, Mol: Molluscs, She: Shellfish, L: Lupin