



# The Fitzgerald Room

## Bar Food & Dessert Menu



WATERFORD CASTLE  
*The Island Resort*

## Food Menu

### Soup of the Day <sup>(1,7,12)</sup>

Served with Castle Made Soda Bread

14

### Seafood Chowder <sup>(1,2,5,7,9,12)</sup>

Mussels, Smoked Haddock, Cod, Hake, Served with Soda Bread

15.50

### Garlic & Chili Prawns <sup>(1,2,7,12)</sup>

Sourdough, Mixed Leaves Salad, Chips

20

### Castle Sandwich <sup>(1,7,12)</sup>

Baked Ham, Cheddar, Tomato, Red Onion, Pickled Cucumber, Chips, Salad

20

### 8oz Beef Burger <sup>(1,3,7,12)</sup>

Bacon Jam, Lettuce, Tomato, Cheddar, Chips, Salad, Brioche Bun

23

### Beer Battered Fish & Chips <sup>(1,3,5,7)</sup>

Mushy Peas, Tartar Sauce, Mixed Salad

25

### Steak Sandwich <sup>(1,7,10,12)</sup>

Sautéed Onions, Mustard, Mayonnaise, Lettuce, Tomato, Chips, Salad

25

### Warm Chicken & Chickpea Salad <sup>(1,3,12)</sup>

Roasted Red Peppers, Red Onions, Tomato, Mixed Leaves, Crispy Onions, Balsamic Glaze

24

## Desserts

### Banoffee Tart <sup>(1,3,4,7,8)</sup>

Banana Ice Cream

13

### Apple Tatin <sup>(1,3,7)</sup>

Vanilla Ice Cream

12

### Selection of Irish Cheese <sup>(1,3,7,12)</sup>

20

Raw Milk Cheddar - Oakwood Smoke

Templegall Cheese - Matured for at least 9 months.

Crozier Blue Cheese - Made by 100% Sheep's Milk

Served with:

Fig Chutney, Honey, Crackers, Grapes.

Latte

5.50

Cappuccino

5.50

Tea

4

Coffee

4.50

Herbal Tea

5.50

Gluten Free Options Available, Please Advise Server.

Served 12:30pm - 5:30pm

Allergens:

1. Cereals containing Gluten. 2. Crustaceans. 3. Eggs.
4. Peanuts. 5. Fish. 6. Soybeans. 7. Dairy. 8. Nuts. 9. Celery. 10. Mustard.
11. Sesame Seeds. 12. Sulphur Dioxide and Sulphites. 13. Lupin. 14. Molluscs.