



The Fitzgerald Room

Bar Snacks & Desserts Menu



Smoked Almonds, Mixed Nuts	€6
Pitted Gordal Olives	€6
Keogh's Shamrock Cheese & Onion Crisps	€4
Soup of the Day ^(1,7,12)	€12
<i>Served with Castle Made Brown Bread</i>	
Seafood Chowder ^(1,2,5,7)	€15
<i>Dill, Lemon, Brown Bread</i>	
Woodstown Bay Oysters (3)	€12
<i>Shallot and Organic Cider Vinegar, Lemon</i>	
Castle Toast Sandwich ^(1,7,10,12)	€20
<i>Ham, Cheese, Tomato, Red Onion, Relish, Chips and Salad</i>	
Venison Burger ^(1,7,10,12)	€24
<i>Waterford Blaa, Streaky Bacon, Cheese, Truffle Mayo, Red Wine and Onion Jam, Tomato, Onion Ring</i>	
Wild Mushrooms ^(3,7,1,10,12)	€14
<i>Toasted Brioche, Fried Egg, Garlic Butter, Salad</i>	
Beer Battered Fish and Chips ^(1,3,5,7,10,12)	€23
<i>Crushed Peas, Tartar Sauce, Salad</i>	
Chicory Salad ^(1,3,7,8,12)	€15
<i>Blue Cheese, Pear, Croutons, Walnuts</i>	
Slow Cooked Pork Belly ^(1,7,12,10)	€23
<i>Puy Lentils, Smoked Bacon, Carrot, Organic Kale, Crackling, Cider Vinegar</i>	
Charcuterie Platter ^(1,7,9,12)	€20
<i>Chorizo, Salami, Parma Ham, Hegarthy's Cheddar, Pickles, Sourdough</i>	

Desserts

Flourless Chocolate Fondant ^(3,7)	€12
<i>Irish Whiskey Ice cream</i>	
Garden Apple ^(3,7, 12)	€12
<i>Blackberries, Estate Honey, Oat Crumble, Custard, Custard Ice Cream</i>	
Cinnamon And Orange Crème Brûlée ^(1,3,7)	€12
Selection of Irish Cheese ^(1,7,8)	€18
<i>Cheese Biscuits, Fig Chutney & Estate Organic Honey</i>	

Special

2 Mince Pies ^(1,7,3,12,8)	€5
<i>Fresh Chantilly cream</i>	
Castle Mulled Wine	€9.5

Served 1pm – 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.