

THE LOUIS FITZGERALD
HOTEL
★★★★★

LJ'S EVENING MENU

LIGHT BITES

Chef's Soup of the Day	7.00
Served with Homemade Brown Bread (1,7,9,12)	
Warm Italian Bruschetta	10.50
Italian Bruschetta topped with Melted Mozzarella and Seasonal Salad (1,7,12)	
Pollo and Porcini Terrine	11.50
Chicken and Wild Mushroom Terrine served with Seasonal Salad and Red Onion Compôte (3,7,9,10)	
Mexican Chicken Salad	15.50
Cajun Chicken served on Crispy Taco Shell with Fresh Salad Leaves tossed in Marie Rose Dressing and Parmesan Cheese (1,3,7,12)	
Chicken Wings	9.50
Chicken Wings with Classic Hot Sauce or Barbecue, served with Cashel blue Cheese Dipping Sauce and Crunchy Celery Sticks (3,7,9,12)	

FROM THE SEA

Crispy Beer Battered Fish of the Day	19.00
Served with a side of Mushy Peas, House Fries, Tartar Sauce and Lemon Wedge (1,3,4,7,12)	
Champagne and Vanilla Salmon	22.50
Served with Fresh Herbs and Crushed Potato Cake, topped with Pickled Fennel and Champagne Vanilla Dressing (1,3,4,7,12)	

Allergens

GF - Gluten Free, VG - Vegetarian, V- Vegan

1 Gluten, 1a Wheat, 1b Barley, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soyabeans, 7 Lactose, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs

We use 100% Irish beef and pork. All meat is fully traceable to the farm and products.

We cater for dietary requirements.

MAIN PLATES

LJ's Spiced Vegan Curry 16.50

Spiced Vegetable Curry served with Basmati Rice and Naan Bread (V)(VG) (1)

Add Chicken - 18.50 Add Prawn (2) - 19.50

Butternut Squash Risotto 16.50

Served with Roasted Diced Squash topped with Chives, Crème Fraîche and Parmigiano Reggiano (7,12)

Confit Duck 19.50

Served with Garlic and Thyme Potato Fondant and Sautéed Wild Mushroom (7,10,12)

LJ's Ultimate Duo Burger 18.00

100% Irish Beef Burger topped with Streaky Bacon, Pulled Pork, Melted Cheese, Barbecue Sauce, Crispy Leaves, Sliced Tomato and Onion in a Black Sesame Seed Bun and served with a side of House Fries (1,7,9,11,12)

Daube de Boeuf Provencal 22.50

Slow Roasted Beef Cheek rested on Creamy Potato Purée, Crisp Parsnip Shavings and topped with Red Wine Jus (7,9,10,12)

10oz Rib-Eye Steak 28.50

100% Irish Rib-Eye Steak, cooked to your liking. Served with Sautéed Portobello Mushroom, House Fries and a choice of Peppercorn Sauce or Garlic Butter (7,9)

Roast Joint of the Day 18.50

Served with Creamy Mash, Roasted Root Vegetables and topped with Rich Gravy (1,7,9,10,12)

SIDES

House Fries	4.00	Sautéed Garden Vegetables <small>(7)</small>	4.00
Sweet Potato Fries	4.00	Sautéed Onion <small>(7)</small>	4.00
Mashed Potato <small>(7)</small>	4.50	Sautéed Mushroom <small>(7)</small>	4.00
Sautéed Baby Potato and Bacon <small>(7)</small>	4.50	LJ's Seasonal Salad	4.50
		<small>Crispy Seasonal Leaves served with Cherry Tomatoes, Pickled Red Onion and Balsamic Reduction <small>(10,12)</small></small>	

DESSERTS

Chocolate Gateau 7.20

Warm Chocolate Gateau served with a side of Vanilla Ice Cream, on a bed of Crunchy Meringue garnished with Fresh Strawberry and Mint (1,3,7,8)

LJ's Apple Crumble 7.20

Buttered Base filled with Apple Compôte and topped with Crumble, served warm with a side of Vanilla Ice Cream and Custard (1,3,8)

Winter Berry Pavlova 7.20

Light Pavlova Shell served with Winter Berry Compôte and topped with Crème Chantilly (3,7,12)

Neapolitan Ice Cream 6.00

Strawberry, Vanilla and Chocolate Ice Cream served in a Wafer Basket with Winter Berry Coulis and Fresh Berries (1,7,12)

TEA AND COFFEE

Americano ⁽⁷⁾	3.00	Macchiato ⁽⁷⁾	3.50
Cappuccino ⁽⁷⁾	3.50	Espresso	3.00
Latte ⁽⁷⁾	3.50	Double Espresso	3.30
Mocha ⁽⁷⁾	3.50	Tea	3.50
Flat White ⁽⁷⁾	3.50	Herbal Teas	3.50

LIQUEUR COFFEE

Irish Coffee 9.30

Shot of Jameson Whiskey and Freshly Brewed Coffee topped with a Vanilla Sweet Cream ⁽⁷⁾

French Coffee 9.30

Hennessy and Freshly Brewed Coffee topped with a Vanilla Sweet Cream ⁽⁷⁾

Calypso Coffee 9.30

Coffee Liqueur and Freshly Brewed Coffee topped with a Vanilla Sweet Cream ⁽⁷⁾

Baileys Coffee 9.30

Baileys Irish Cream Liqueur and Freshly Brewed Coffee topped with a Vanilla Sweet Cream ⁽⁷⁾

Italian Coffee 9.30

Amaretto Liqueur and Freshly Brewed Coffee topped with a Vanilla Sweet Cream ⁽⁷⁾

Jamaican Coffee 9.30

Dark Spiced Rum and Freshly Brewed Coffee topped with a Vanilla Sweet Cream ⁽⁷⁾