

THE LOUIS FITZGERALD
HOTEL ★★★★★

LUNCH MENU

Soup of the Day 7.00
Served with Homemade Guinness Brown Bread (1,1a,1b,3,7,8,9,10)

Superfood Salad Bowl 13.50
Mixed Salad of Quinoa, Chioggia Beets, Roasted Butternut Squash, Tenderstem Broccoli, Toasted Seeds and Walnuts, Hass Avocado and a Vinaigrette Dressing. Served with our Homemade Brown Bread. (1,1a,1b,3,7,8,9,10)
Add chicken +2.00 | Add Grilled Tiger prawns +3.00

Classic Chicken Wings 10.50
Crispy Chicken Wings coated in your choice of Barbecue or Hot Sauce, and served with Blue Cheese Dip. (1a,6,7,9,10,12)

Ham and Cheese Toastie 12.50
Served with Melted Cheddar Cheese, Pickle, Ballymaloe Tomato Relish, Off the Bone Ham served on Sourdough Bread with House Fries. (1a,7,10,12)

Club Sandwich on Ciabatta 13.50
Crispy Bacon, Beef Tomato, Smoked Applewood Cheese, Light Mayonnaise, Gem Lettuce, Marinated Roasted Chicken and served with House Fries. (1a,3,6,10,12)

Goat's Cheese and Mediterranean Roast Vegetable on Sourdough 13.50
Thyme and Garlic Marinated Roasted Aubergine, Courgette and Red Onion, Melted Fivemiletown Goat's Cheese, Pickle Cherry Tomatoes and Basil Pesto. (1a,7,12)

Irish Roast Beef on Ciabatta 14.00
Served with Wild Rucola, Aioli, Crispy Onions and House Fries. (1,1a,3,7,9,10)

Beer Battered Fish and Chips 18.90
Fresh Fish in a Tempura Batter served with Homemade Tartar Sauce, Mushy Peas, Lemon Wedge and Mixed Leaves. (1,1a,1b,3,4,7,10,12)

Irish Prime 8oz Beef Burger 18.90
Ballymaloe Relish, Homemade Pickle Aioli, Red Onion, Honeysuckle Smoked Bacon and Melted Cheddar Cheese served in a Brioche Bun. (1a,3,6,7,10,12)

Indian Madras Curry 17.90
Crispy Vegetable in a Lightly Spiced Coconut Milk Sauce, with Cilantro, Star Anise infused Basmati Rice served with Naan Bread. (1a,5,6,7,8,9,10,11,12)
Add chicken +2.00 | Add Tiger prawns +3.00

Roast of the Day 18.90
Accompanied with Buttered Seasonal Mixed Vegetables, Creamy Mashed Potato, Garlic Roast Potatoes and Roast Gravy. (1a,3,7,9,12)

Marinated Chicken Linguini 19.50
Served with Sun Blushed Tomatoes, Spring Onion with a White Wine Sauce topped with Aged Parmesan and Fresh Rocket. (1a,6,7,12)

Vegan Burger 16.90
Served with Hass Avocado, Tomato Relish, Baby Gem Lettuce, Grilled Red Onion, Beef Tomato and Vegan Mayonnaise on a lightly toasted Vegan Bun. (1a,6,10,12)

House Fries 4.00

Sweet Potato Fries 4.00

Creamy Mashed Potato (7) 4.50

Sautéed Baby Potato & Bacon (7) 4.50

Sautéed Garden Veg (7) 4.00

LJ's Seasonal Salad 4.50
Crispy Seasonal Leaves served with Cherry Tomatoes, Pickled Red Onion and Balsamic Reduction (10,12)

Warm Sticky Toffee Pudding 7.50
Served with Vanilla Ice Cream, Crushed Biscuit and Toffee Sauce. (1a,3,6,7,8,12)

Bramley Apple Crumble 7.50
Served with Crème Anglaise, Toffee Ice Cream and lightly dusted with crunchy Cinnamon Sugar. (1a,3,7,12)

Sicilian Lemon Tartlet 7.50
Served with Poached Mixed Berries, Crushed Meringue and Strawberry Chantilly Cream. (1a,3,7,12)

Selection of Irish Ice Creams 7.50
Served in a Brandy Snap Basket, drizzled with Strawberry Coulis and topped with Fresh Cream. (1a,3,7,12)

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.