



A La Carte

Starters

Panfried Crab Claws	9.00
Sauteed in garlic butter, served with a seasonal salad	
Seafood Chowder.	4.90
A creamy chowder of mixed seafood & shellfish	
Smoked Chicken Rissotto	6.25
Italian style rissotto with smoked chicken, finished with cream and topped with parmesan shavings	
Golden Fish Cakes	6.00
A cake of fish and shellfish in herbed breadcrumbs and served with a mild chilli jam.	
Tomato and Goat's Cheese Tart	8.50
Cherry tomatoes and goat's cheese baked on a puff pastry base with rocket and balsamic.	
Caesar Salad	5.25
Cos lettuce, with a creamy caesar dressing, herb croutons and parmesan shavings (With Smoked Chicken + €1.50)	
Garlic Mushrooms	6.00
Traditional garlic mushrooms, served in a pastry basket with garlic mayo.	
Mussels in White Wine	9.00
Mussels, steamed in white wine, shallots and garlic, finished in a herb cream	
Tiger Prawns Tempura	6.00
A tempura of tiger prawns with mango and red pepper coulis. Served with rocket salad	
Soup of the Day.	4.25
Chef's choice nightly. Ask server for selection	

Vegetarian

Penne Pasta with Grilled Artchikes	16.00
Yellow peppers, fresh basil, pine nuts and crumbled goat's cheese in a light cherry tomato salsa.	
Wild Mushroom Tagliatelle	14.95
In a creamy white wine sauce on tagliatelle.	

Fitzpatrick's
Manor Lodge Restaurant

A la Carte Main Courses

Parmesan Crusted french cut Chicken	18.50
<i>Served with creamy wild mushroom rissotto and coriander emulsion</i>	
Roast Loin of Pork	20.00
<i>With chestnut stuffing wrapped in parma ham and served with roasted summer vegetables</i>	
Lamb Cutlets	22.50
<i>Herb crusted lamb cutlets with roasted garlic mash and a cilantro scented tomato jam.</i>	
Fillet of Salmon	18.50
<i>Served on a salad of rocket, lemon crutons, black olives, cherry tomatoes and baby potatoes with basil pesto</i>	
Baked Cod	18.95
<i>Fillet of cod baked in the oven, served with a pea puree, chablis grapes and a chevvil fish cream.</i>	
Seafood Pie	17.50
<i>A selection of fish in a creamy mussel sauce, topped with creamed potato and cheddar cheese.</i>	
Panfried Fish of the Day	19.50
<i>Varying daily. Ask Server.</i>	

See Blackboard or ask Server for our Daily Specials

From the Grill:

8 oz Sirloin of Irish Beef	20.00
10 oz Sirloin of Irish Beef	22.00
8 oz Prime Fillet of Beef	27.95
12 oz T- Bone Steak	27.95
Surf 'N' Turf	6.00

Choice from above steaks, with mussels and tiger prawns

All steaks from the grill are served on a bed of mash and garnished with onion rings and pepper sauce on the side.

Side Orders 4.00

Homemade Fries	Saute flat Mushrooms	Saute Onions
Tossed Salad	Garlic Potatoes	Saute Potatoes
Creamed Turnips		

All our beef products are sourced in Ireland