



Fitzgeralds

Woodlands

HOUSE HOTEL & SPA



BRUNCH

at
Woodlands



www.woodlands-hotel.ie


T: 061 605 100

hello@woodlands-hotel.ie



THE 'BR' OF BRUNCH

Vanilla & Oatmilk Chia Pudding 5.50

with a warm rhubarb & ginger compote  G (oats)

Berry Delicious Porridge 5.50

Flahavan's porridge with Mary's Organic Garden seasonal berries and honey from our own hives. Porridge can be made with your choice of milk. G (oats).  on request

Woodlands Brunch Bowl 7.00

Natural yoghurt with homemade granola & berry compote

MK, N (sunflower seed, golden & brown linseed, pumpkin seed, cashews, walnuts, almonds, coconut)

Roll It Up Pancakes G, MK, E 8.50

Choose your favourite:


- Irish strawberries & nutella N (hazelnut), G
- Lemon & sweet cream MK, G
- Wilmott's bacon & maple syrup MK, G

Fluffy French Toast 9.00


On brioche bread with cinnamon sugar and maple syrup

Add Bacon €2 G (wheat), E, MK, SP

The Full Irish 12.50


Wilmott's rashers & sausages, Athea black & white pudding, grilled tomato, beans, Guiry's free range eggs of your choice, mushrooms & sautéed potatoes. Choice of bread G, E, MK, SP.  on request

The Full Veggie 10.00


Guiry's free range poached eggs, spinach from Mary's Organic Garden, sautéed potatoes, mushrooms, chilli & avocado toast. Choice of Bread. Add Bacon or Sausage €2 E, MK.  on request

POSH EGGS

Salmon 'n' Rosti 12.50



Warmed Atlantic smoked salmon on a potato & thyme rosti, soft poached Guiry's free range eggs and honey & mustard dressed rocket leaves F, E, MK, MD. 

Shakshuka 11.00

Poached Guiry's free range eggs in a chilli and chorizo tomato sauce, parmesan shavings, harissa & crisp croutons E, MK, MD, G (wheat).  on request.

Kickstart Brekkie 12.00


Poached Guiry's free range eggs, crispy Wilmott's bacon, sautéed forest mushrooms, marinated tomatoes, and pomegranate & avocado tacos


E, SP, G (wheat).  on request.  on request


Allergens

Gluten	G
Crustaceans	C
Eggs	E
Fish	F
Molluscs	M
Soybean	S
Peanut	P
Milk	MK
Celery	CY
Mustard	MD
Sesame Seed	SS
Sulphites	SP
Lupin	L
Nuts	N

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#BrunchAtWoodlands

 Gluten Free

 Vegan

 Vegetarian

THE 'UNCH' OF BRUNCH

Pudding Clafoutis

8.50

Warm terrine of Athea black & white pudding, marinated tomatoes on a fluffy pastry nest with a balsamic glaze

G (wheat), E, MK, SP

Stuffed Garden Courgettes

12.00

Filled with ratatouille and grilled Macroom halloumi with a minted yoghurt **X** **V** MK, CY. **V** on request

The Green Machine Salad

11.00

Tossed garden greens with fresh figs, pomegranate seeds, toasted pine nuts, Ardsallagh feta cheese or Bally goats cheese, honey and mustard dressing

V **X** MK, MD. **V** on request.

The Smokie Caesar

11.00

Smoked chicken, baby gem lettuce, toasted cashew nuts, house caesar dressing, parmesan shavings, organic garden

garlic and herb croutons G (wheat) N (cashews), MK, E, MD, F, SP. **X** on request

SAMBOS

WLT - West Limerick Toastie

10.00

Twomey's white loaf, Wilmott's baked ham hock, Cahill's smoked cheddar, Mary's Organic Garden cherry tomatoes, homemade onion marmalade, with rustic fries

G (wheat), MK, MD, SP. **X** on request

Blaa Blaa Blaa BEEF Blaa

12.50

Sirloin of Irish beef cooked medium served in a traditional Waterford blaa, garden relish and dressed baby leaf salad with a horseradish aioli and rustic fries

G (wheat), MK MD, E, SP

KIDS MENU

Yummy Porridge

3.00

with berries and honey

Roll It Up Pancakes

6.00

Choose your favourite:

Irish strawberries & nutella N (hazelnut), G

Lemon & sweet cream MK, G

Wilmott's bacon & maple syrup G, SP

Fluffy French Toast

6.00

On brioche bread with marshmallows and caramel syrup

G (wheat), E, MK, SP

Breakfast Pizza

6.50

Pick your toppings; sausages, bacon, pudding, tomatoes, mushrooms

G (wheat) E, MK, SP, MD

Quarter Pounder Burger

7.50

with cheese, and fries

G (wheat) MK, SP

Crispy Shredded Chicken

7.50

with fries

G (wheat), E, MD, MK, SP

THE PASTRY TABLE

Discover lots of freshly baked sweet treats on our pastry table. All homemade in house

Childminding and Kids Club Service

Childminding: Ages 1yrs +
Tuesday & Friday 10am-3pm
Saturday & Sun 10am-5pm

Woody's Kids Club Ages 4-12yrs
Saturday & Sunday 10am-5pm

€5 per child per hour

Subject to availability.
Pre-booking is recommended
061 605 100
woodys@woodlands-hotel.ie

COFFEE & FRIENDS MAKE THE PERFECT BLEND!

Warbler & Wren roast and blend only the finest arabica coffee beans guaranteeing you that exceptional cup of coffee every time. Our Team have been individually barista trained so that you get your perfect cup of coffee!

Americano	3.00	Add some flavour! 0.50 Hazelnut Caramel Vanilla Salted Caramel Pumpkin Spice	Your choice of milk Dairy Soya Almond Oat Coconut
Flat White	3.25		
Latte	3.25		
Chai Latte	3.25		
Cappuccino	3.25		
Espresso	3.00		
Double Espresso	3.50		
Mocha	3.45		
Iced Coffee	3.25		
Extra Shot	0.80		
Hot Chocolate	2.95		

THE PASTRY TABLE

Discover lots of freshly baked sweet treats on our pastry table. All homemade in house

TEA-RRIFIC

Barry's Breakfast Tea 2.75	Organic Loose Leaf Camomile 3.25
Barry's Decaf Tea 2.75	Organic Loose Leaf Earl Grey 3.25
Fresh Mint Tea with mint from Mary's Organic Garden 3.25	Organic Loose Leaf Green Chai 3.25

HEALTHY SMOOTHIES

Delicious Healthy Smoothies made here in Woodlands

Strawberry Banana Twist 4.50	Innocent Kids Smoothie Strawberries Raspberries & Apples 2.25
Berry Go Round 4.50	Innocent Kids Smoothie Apples & Blackcurrants 2.25
Mango Spinach Kale Kick 4.50	

FRESH JUICES

250 acre Attyflin Estate is located just 5 minutes away. Our neighbours grow, handpick and press their apples, producing the most delicious fruit drinks!

Attyflin Irish Apple Juice 2.95	Freshly squeezed Orange Juice 3.25
Attyflin Irish Apple & Elderflower Infusion 2.95	Freshly squeezed Lemon & Mint Juice 3.50
Attyflin Irish Apple & Hibiscus Infusion 2.95	

CHEERS!

Prosecco Bar 8.00 Have a glass of bubbly from the Prosecco Bar Choose your fruits and garnishes	Strawberry Mojito/Nojito 9.00/6.00
Mimosa 8.00	Blueberry Mojito/Nojito 9.00/6.00
Peach Bellini 8.00	Vodka Infusions with fruits and garnishes
Bottle of House Prosecco 30.00	Gin & Tonic with fruits and garnishes Ask your server for your options