



# TIMMY MACS

## BISTRO



## STARTERS

<b>SOUP OF THE DAY</b>	<b>6.95</b>
Served with Woodlands Brown Bread (V), (GF on request) (MK, SP, CY, E, N, G)	
<b>CLASSIC WOODLANDS VOL AU VENT</b>	<b>8.95</b>
Chicken & Mushroom in a Creamy Rich Sauce (G, MK, SP, CY)	<b>Main 16.95</b>
	(with Chips)
<b>CRISPY GOLDEN GARLIC MUSHROOMS</b>	<b>9.50</b>
Mary's Organic Garden Salad, Garlic Aioli & Garlic Butter (G, MK, SP, E, MD)	
<b>CRISPY BEEF CROQUETTES</b>	<b>11.95</b>
Parmesan Custard, Colm Smyths Pickled Mushrooms, Truffle Aioli & Crispy Onions (G, E, SP, MK, CY, MD)	
<b>BLUEBELL FALLS GOATS CHEESE</b>	<b>9.50</b>
Garden Beetroot, Preserved Blackcurrant, Flaxseed Crisp & Nori (MK, SP, SS)	
<b>KOREAN FRIED CAULIFLOWER</b>	<b>8.95</b>
Wasabi Emulsion, Togarashi & Sesame Seeds (G, SS, SP, S, MD)	
<b>CHICKEN WINGS</b>	<b>11.50</b>
Hot Sauce, Cashel Blue Cheese Dressing & Celery Sticks (G, C, P, S, MK, F, N, E, SP, CY, SS)	
<b>FRESH DOONBEG CRAB</b>	<b>14.50</b>
Crispy Hash Brown, Madras Curry Mayonnaise & Pickled Chillis	<b>Main 17.95</b>
	(C, MK, SP, SS, MD, E)
<b>COLM SMYTHS MUSHROOM TARTLET</b>	<b>11.00</b>
Pickled Mushrooms, Mushroom Dressing, Tarragon Emulsion & Whipped Feta Cheese (SP, MD, G)	

## SIDES

<b>Creamy Mashed Potato</b> (MK)	<b>4.95</b>
<b>Skinny Chips</b> (S)	<b>4.95</b>
<b>Triple Cooked Chips</b> (S)	<b>4.95</b>
<b>Seasonal Vegetables</b> (MK, CY)	<b>4.95</b>
<b>Organic Garden Salad with House Dressing</b> (SP, MD)	<b>4.95</b>

## MAINS

<b>CRISPY DUCK LEG CONFIT</b>	<b>23.95</b>
Morteau Sausage & Puy lentil Ragout, Butternut Squash, Red Wine Jus (MK, G, SP, CY)	
<b>SLOW COOKED FEATHERBLADE OF BEEF</b>	<b>23.95</b>
Roasted Sweetheart Cabbage, Truffle Ketchup, Cauliflower Puree, Pan Jus (MK, M, SP, CY, C)	
<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>21.95</b>
Seaweed Salt, Minted Pea Puree, Tartare Sauce (G, SP, MK, F, E, MD)	
<b>WEST CORK WAGYU BEEF BURGER</b>	<b>22.95</b>
Crispy Wilmotts Pork Belly, Roast Garlic Aioli, Brie, Caramelised Red Onion, Onion Rings & Chips (G, MK, S, SS, MD, SP, E)	
<b>SIRLOIN STEAK "AU POIVRE"</b>	<b>32.95</b>
Roast Mushrooms, Onion Rings, Watercress, Chips (SP, MK, G)	
<b>SPICED BUTTER CHICKEN CURRY</b>	<b>22.95</b>
Coconut Rice, Toasted Almonds, Naan Bread, Cucumber & Mint Raita (MK, G, N) (GF on request)	
<b>THE VEGAN QUARTER POUNDER</b>	<b>18.95</b>
Vegan Cheese, Pickles, Tomato, Lettuce, Spiced Tomato Ketchup (SP, S, SS)	
<b>VEGAN MASSAMAN CURRY</b>	<b>21.50</b>
Broccolini, Cashews, Coriander & Rice (SP, S, SS, N)	
<b>NASHVILLE HOT HONEY KARAAGE CHICKEN BURGER</b>	<b>21.50</b>
Cucumber, Iceberg Lettuce, Pickles, Miso Mayonnaise & Chips (MK, SS, S, SP, G, E, MD)	
<b>WOODLANDS 12" PIZZA</b>	<b>14.95</b>
Rich Tomato Sauce & Mozzarella Cheese (GF on request) (G, MK, SP)	
<b>Additional toppings €1.50</b> - Pepperoni, Smoked Bacon, Ham, Chicken, Pineapple, Mushroom, Peppers, Sweetcorn, Red Onion, Goats Cheese, Black Olives, Spinach Rocket, Chilli Flakes	

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

GF Gluten Free on request      V Vegetarian

Allergen Notes: Fitzgeralds Woodlands House Hotel is an allergen aware business. Our kitchen contains all 14 Food Allergens so we will go to every effort to ensure that there is no cross contamination but we cannot guarantee this 100%. For those who suffer with food allergies please make a member of staff aware and we will be delighted to assist you.



*Fitzgeralds*

# Woodlands

HOUSE HOTEL & SPA



“Mary and Dick started out married life farming the land on which the hotel now sits and which has given us a certified organic garden from which to curate our seasonal menus. The menu also celebrates the best of Limerick and Ireland’s bountiful produce.

We invest as much time in developing a relationship with our suppliers as we spend producing our own ingredients. We do this simply because we care about the food we serve and the way in which the ingredients have been produced.

Diners are welcome to visit Mary’s Organic Garden and chat with the gardeners tending the seasonal produce being grown exclusively for our hotel. Gardening tips are always welcome and freely offered!”

