



TIMMY MACS

BISTRO



STARTERS

SOUP OF THE DAY 7.50
Served with Woodlands Brown Bread (MK, SP, CY, E, N, G) (GF on request)

CLASSIC WOODLANDS VOL AU VENT 9.50
Chicken & Mushroom in a Creamy Rich Sauce (G, MK, SP, CY) Main 17.50
(with Chips)

CRISPY GOLDEN GARLIC MUSHROOMS 9.50
Mary’s Organic Garden Salad, Garlic Aioli & Garlic Butter (G, MK, SP, E, MD)

NDUJA & MOZZARELLA ARANCINI 9.50
Tomato & Chilli Jam, Pickled Courgette, Tomato (SP, MK, F, G, E)

BLUEBELL FALLS GOAT’S CHEESE 9.50
Burnt Organic Pear & Fennel Pollen Purée,
Crispy Walnuts, Radicchio (N, SP, MK)

KOREAN FRIED CAULIFLOWER 8.95
Cauliflower Kimchi, Pickled Raisins,
Caramelised Cauliflower Purée & Coriander Oil (G, SS, SP, S)

CHICKEN WINGS 11.50
Hot Sauce, Cashel Blue Cheese Dressing & Celery Sticks Main 19.50
(G, MK, E, SP, CY, SS, MD, F)

FRESH DOONBEG CRAB 14.50
Crispy Hash Brown, Avocado, Pickled Cucumber & Nori
(MK, C, SP, MD, E)

SALT & PEPPER CALAMARI 11.95
Roast Garlic Aioli, Spicy Arrabbiata Sauce
Dressed Rocket leaves (M, MD, E, SP)

SIDES

Creamy Mashed Potato (MK) 4.95

Skinny Chips (S) 4.95

Triple Cooked Chips (S) 4.95

Seasonal Vegetables (MK, CY) 4.95

Organic Garden Salad with House Dressing (SP, MD) 4.95

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		

MAINS

SLOW BRAISED LAMB SHOULDER 24.95
Ratatouille, Tapenade, Date & Red Wine Gravy (SP, F, CY)

HORSERADISH CRUMBED SLOW COOKED FEATHERBLADE 23.95
Glazed Baby Vegetables, Parsnip & Vanilla Purée,
Green Peppercorn Sauce (MK, SP, G, CY)

TREATY CITY BEER BATTERED FISH & CHIPS 21.95
Seaweed Salt, Pea & Mint Purée, Tartare Sauce (SP, F, G, MK, E, MD)

WEST CORK WAGYU BEEF BURGER 22.95
Bandon Vale Monterey Jack Cheese, House Sauce, Sumac Onions,
Lacto-Fermented Pickles, Jalapenos & Chips (MK, SP, F, E, MD, G)

SIRLOIN STEAK AU POIVRE 36.95
Garlic & Herb Roast Mushrooms, Mary’s Organic Garden Onion Rings,
Watercress, Chips, Peppercorn Sauce (MK, SP, G, CY)

SPICED BUTTER CHICKEN CURRY 22.95
Coconut Rice, Toasted Almonds, Naan Bread,
Cucumber & Mint Raita (MK, G, N) (GF on request)

CELERIAC & WILD MUSHROOM LASAGNE 18.95
Served with a Waldorf Salad (MK, G, S, N, CY, E, MD, SP)

WOODLANDS 12” PIZZA 15.95
Rich Tomato Sauce & Mozzarella Cheese (G, MK, SP) (GF on request)
Additional toppings €1.50 - Pepperoni, Smoked Bacon, Ham,
Chicken, Pineapple, Mushroom, Peppers, Sweetcorn, Red Onion,
Goats Cheese, Extra Mozzarella, Olives, Spinach, Rocket, Chilli Flakes

VEGAN SUSHI ROLLS 18.95
Nori, Sushi Rice, Sushi Ginger, Tempura Vegetables,
Pickled Mushrooms, Asian Dipping Sauces (G, S, SS, SP, MD)

HOT CHICKEN BURGER 20.95
Cashel Blue Cheese, Gochujang Buffalo, Pineapple & Chips
(SP, E, MD, MK, SS, S, G)

“BANGERS & MASH 19.95
Brian Wilmotts Pork & Onion Sausages, Mustard & Onion Gravy,
Mash, Salad of Flat Leaf Parsley, Shallot & Caper (MD, SP, F, S)

“SURF & TURF” 32.95
Wilmotts Crispy Pork Belly, pan fried Scallops, Cauliflower puree,
Athea Black Pudding & Marys Organic Farm Apple (MK, G, M, S, SP)

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!”

