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)*

WARM GOATS CHEESE FLAT BREAD 11.95
Leek, Bluebell Falls Goats Cheese, Lemon Emulsion, Monas' Droimeann Cheese, Herbs *(G, E, MD, MK, SP)*

CRISPY KING OYSTER MUSHROOMS 12.95
Gherkin Gel, Crispy Shallots, Parmesan Custard, Caramelised Onion Purée *(G, E, MK, SP) Vegetarian (Vegan on Request)*

FRESH DOONBEG CRAB 14.95
Crispy Hash Brown, Green Goddess Sauce *(C, M, MK, E, MD, SP)*

BUTTERMILK KING PRAWNS 15.95
Watermelon Hot Sauce, Watermelon & Pineapple Salsa, Buttermilk Ranch *(C, SP, G, E, MK, MD) (GF on request)*

CHICKEN WINGS 12.50
Hot Sauce, Cashel Blue Cheese Dressing & Celery Sticks Main 21.00
(G, MK, E, SP, CY, SS, MD, F) (GF on request)

VEGAN FAUX GRAS 12.50
Lentil, Mushroom and Beet Pâté on Toasted Sourdough Red Onion Marmalade *(SP, N, S, G) (GF on request)*

WILMOTTS HAM HOCK TERRINE 12.50
Fried Quails Egg, Spiced Pineapple Chutney, Sourdough *(MD, SP, E, G, CY) (GF on request)*

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		

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.

MAINS

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

SURF & TURF 32.95
Wilmotts Crispy Pork Belly, Pan-fried Scallops, Carrot & Star Anise Purée, Roasted Pineapple, Satay Sauce *(M, SS, S, N, P, SP, MK)*
(GF on request)

BANGERS & MASH 20.95
Creamed Potato, Green Beans and Almonds, Red Onion & Cider Sauce *(G, MD, MK, SP, S)*

SPICED BUTTER CHICKEN CURRY 23.95
Coconut Rice, Toasted Almonds, Naan Bread, Cucumber & Mint Raita *(MK, G, N) (GF on request)*

BURREN WAGYU BEEF BURGER 22.95
Spring Onion Aioli, Cheddar Cheese, Lettuce, Red Onion, Gherkin, Bacon Jam, served with Chips *(G, E, MK, MD, SP, F) (GF on request)*

GOUCHUJANG GLAZED CHICKEN BURGER 21.95
House Kimchi, Kewpie Mayo, House Chilli Pickles, served with Chips *(SS, S, F, MD, E, SP, MK, G) (GF on request)*

SLOW COOKED FEATHERBLADE 25.95
Horseradish & Celeriac Puree, Onion & Beef Fat Crumb, Mary's Organic Charred Vegetables, Mash, Gravy *(MK, G, SP) (GF on request)*

BRAISED LAMB SHOULDER 25.95
Potato Rosti, Peas, Salsa Verde, Mash, Roast Gravy *(F, MK, SP, MD, E, G)*
(GF on request)

SIRLOIN STEAK AU POIVRE 37.95
Garlic & Herb Roast Mushrooms, Mary's Organic Garden Onion Rings, Watercress, Chips, Peppercorn Sauce, served with Chips *(MK, SP, G, CY)*

CELERIAC SCHNITZEL 20.95
Pickles, Asian Vegetables, Massaman Curry *(SP, N, S) Vegan (GF on request)*

PARMESAN POLENTA 20.95
Courgette & Basil, Chimichurri, Hazelnut & Pumpkin Seed Granola, Whipped Goats Curd *(MK, N, G) (GF on request)*

WOODLANDS 12" PIZZA 16.95
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

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!"

Guaranteed Irish

Original Irish Hotels

BURREN WAGYU

Raised by family farmers in the heart of the Burren, North Clare, Burren Wagyu cattle graze naturally on limestone pastures rich in wild herbs and Atlantic air. Slow-grown and sustainably reared, the result is beautifully marbled beef with exceptional tenderness and flavour, a true taste of the west of Ireland.

