

# Spring Dining at the Fitz

## SNACKS & BREAD

Green Olives	£3.50
Fougasse Loaf, Garlic, Parmesan (G,M)	£5.00
Sourdough & Wheaten (G,M,E)	£5.00
Smoked Almonds (TN)	£3.50

## To Start

### GOATS CHEESE

Whipped Fivemiletown Goats Cheese, Honeycomb, Macerated Figs, Rye Crisp Bread  
The Jumper Sauvignon Blanc, Marlborough. 250ml Glass £8.50 Bottle £28

### SOUP (See server)

Soup of the Day, Artisan Bread  
Barbadillo Amontillado Sherry, Jerez. 50ml Glass £3.95

### DUCK

Smoked Fillet of Thornhill Duck, Pulled Duck Spring Roll, Watercress and Hoi Sin Salad  
Porta 6 Red, Lisboa. 250ml Glass £8.00 Bottle £24

### MONKFISH

Blackened Monkfish Beurre Noisette, Daikon Radish, Miso Dressing  
Porta 6 White, Lisboa. 250ml Glass £8.00 Bottle £24

## The Main Event

### CHICKEN

Supreme of Free-Range Irish Chicken stuffed with Spinach and Mushroom Duxelle,  
Textures of Carrot, Puy Lentil Salad  
Holy Snail Chardonnay, Loire. 250ml Glass £8.50 Bottle £25

### SOLE

Paupiette of Sole, Scallop Mousseline, Cauliflower, Parmesan, Squid Ink Linguini  
Holy Snail Chardonnay, Loire. 250ml Glass £8.50 Bottle £25

### RUMP (G,M,SD) £4.50 supplement

10oz Rump Steak, Buttermilk Onion Rings, Black Pepper Cream, Chunky Chips  
Finca La Linda Malbec, Mendoza. 250ml Glass £8.50 Bottle £27

### PORK

Pork Tenderloin, Garden Pea Crust, Carrot Puree, Parisienne Potato, Spring Vegetables,  
Smoked Barbeque Jus  
Campo Nuevo Tempranillo, Navarra. 250ml Glass £7.50 Bottle £22

### ON THE SIDE £4

Parmesan & Truffle Fries (M)  
Beef Fat Chips  
Rocket, Pine Nut & Pesto Salad (M, TN)  
Herb Buttered Baby Potatoes (M)  
Seasonal Vegetables (M)



AA Rosette Award

## The Finale

### WHITE

White Chocolate Panna Cotta, Vanilla Bean Parfait, Crystalized White Chocolate,  
Blanched Almond Praline, Meringue

La Fleur d'Or Sauternes. 35ml Glass £4 Bottle £30

### RICE

Coconut Arancini, Mango Sorbet, Pineapple Salsa

Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35

### DARK CHOCOLATE

Dark Chocolate Mousse, Milk Jam, Salted Caramel Crumble

Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35

### FLOURLESS

Flourless Orange and Almond Cake, Clotted Cream

Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35

## To Finish

**AMERICANO £3.5**

**LATTE £4**

**CAPUCCINO £4**

**DOUBLE ESPRESSO £4**

**MACHIATTO £4**

**IRISH COFFEE £7**

**BAILEYS COFFEE £7**

**ITALIAN COFFEE £7**

**COFFEE ROYALE £7**

**CALYPSO COFFEE £7**

***2 courses £21.00 – Available 1700-1900***

***3 courses £26.00 – Available 1700-1900***

**Inclusive Dinner Packages can upgrade to the full A La Carte Menu for £5**

Dear guest, in order to provide a safe and exceptional dining experience for all our guests, we have included the below allergen key to assist you with easily identifying allergens present in our dishes. Please advise your server of any allergies and they will ensure our kitchen team are aware of your specific needs.

Please note that our Chef may be able to adapt certain dishes to remove allergens to allow you to enjoy your dish of choice

Celery **(C)**, Gluten **(G)**, Crustaceans **(Crus)**, Eggs **(E)**, Fish **(F)**, Lupin **(L)**, Milk **(M)**, Molluscs **(Mol)**, Mustard **(Mus)**, Tree Nuts **(TN)**, Peanuts **(P)**, Sesame Seeds **(SS)**, Soybeans **(S)**, Sulphur Dioxide **(SD)**



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