

FITZSIMONS TEMPLE BAR

Sample of Menu

Sharing Plates

“Paddy Mac Platter”

Buttermilk Chicken, Beer Battered Onion Rings, Mozzarella Sticks, Honey Mustard Cocktail Sausages

“Mezza Board”

Black Sesame Hummus, Grilled Flat Bread, Crudités, Falafel

“Ploughman's Board”

Selection of Irish Cheese & Cured Meats, Sourdough Bread, Plum Chutney, Dill Pickles

Sourdough Pizzas

“Garlic Bread” Sourdough Pizza Base, Smothered In Garlic & Parsley Butter

“Margarita” Toonsbridge Buffalo Mozzarella, Torn Basil

“Hot One” N’djua Sausage, Pepperoni, Fresh Serrano Chilli

“Fungi” Forest Mushrooms Tarragon

“All The Cheese” Cashel Blue, Ardsallagh Goats Cheese, Toonsbridge Mozzarella

Everything Else

House Cured Corned Beef on Toasted Sourdough, Dubliner White Cheddar, Dill Pickles

Double Cheese Burger, Potato Bun, PM Sauce, House Pickles, Chunky Chips

Beer Battered Line Caught Cod, Salt & Vinegar Chunky Chips, Crushed Peas, Tartare Sauce

Croque Madam, Smoked Ham, Dubliner Cheddar, Lea & Perrins, Fried Organic Egg

Heirloom Tomato Salad, Black Olive Tapenade, Croutons, Highbank Orchard Cider Dressed Gem

Salt & Vinegar Chunky Chips, Garlic Mayo

Sweets

Fresh Wexford Strawberry Eton Mess, Strawberry Ice Cream, Toasted Marshmallow

80% Chocolate Brownie, Boulaban Salted Caramel Ice Cream, Chocolate Crunch