



TIMMY MACS
BISTRO



STARTERS

DUCK SPRING ROLLS 12.25

Spring Asian Salad, Tamarind Sauce & Rhubarb Hoisin (SS, SP, S, G, E, F, C, P)

BUFFALO MOZZARELLA 9.95

Organic Garden Tomatoes in a Spanish Romesco Sauce & Warm Homemade Focaccia (V) (MK, N, SP, G, SS, S)

SMOKED FISH CAKE 9.95

Lemon Aioli, Pickled Cucumber & Garden Leaves (F, E, G, SP, MK, MD)

CRISPY ATHEA BLACK PUDDING BON BON 10.95

Granny Smith Apple & Red Cabbage Remoulade served with Sweet Tomato & Chilli Jam (G, MK, E, MD, F, SP)

CLASSIC WOODLANDS VOL AU VENT 8.95

Chicken & Mushroom in a Creamy Rich Sauce (G, MK, SP, CY)

Main 16.95
(with Chips)

SOUP OF THE DAY 6.95

Served with Woodlands Brown Bread (V), (GF on request) (MK, SP, CY, E, N, G)

CHICKEN WINGS 10.95

Hot Sauce, Cashel Blue Cheese Dressing & Celery Sticks **Main 16.95**

(G, MK, E, SP, CY, SS, MD)

CRISPY GOLDEN GARLIC MUSHROOMS 8.95

Mary's Organic Garden Salad, Garlic Aioli & Garlic Butter (G, MK, SP, E, MD)

TEMPURA TENDERSTEM BROCCOLI BANG BANG 8.95

Lightly Battered Broccoli with a Hot Indonesian Sambal Oelek Sauce & Sesame Seeds (Vegan) (G, SP, N, SS)

TOMATO CONSOMME 8.95

Spanish Tomato Romesco Sauce, Marinated Courgettes & Herb Oil (Vegan) (SP, N, G, SS)

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, 4.95

with House Dressing (SP, MD)

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

FEATHERBLADE OF BEEF 23.95

16 hour slow cooked Featherblade, Chimichurri, Mash, Black Garlic Purée, Crispy Onions & Bourguignon Sauce (GF on request) (S, SS, SP, E, MD, MK, G, CY)

BEER BATTER FISH & CHIPS 21.95

Seaweed Salt, Pea & Mint Purée, Tartare sauce (G, SP, MK, F, E, MD)

WEST CORK WAGYU BEEF BURGER 21.25

On a soft toasted Brioche Bun, Wilmott's Bacon Jam & Smoked Gubbeen Cheese, Lettuce, Tomato, Chips (GF on request) (G, SP, MK, E)

BUTTERMILK CHICKEN KATSU BURGER 19.95

On a soft toasted Brioche Bun, Katsu Mayonnaise, Homegrown Garden Spring Onions, Iceberg Lettuce & Skinny Fries (G, MK, SP, SS, MD, P, E)

10oz 48 DAY AGED SIRLOIN STEAK 31.95

Carmelised Onion Marmalade, your choice of Sauce (Bearnaise (E), Garlic Butter or Black Peppercorn), Chips or Garden Salad (GF) (SP, MK)

BRAISED LAMB SHOULDER 23.95

Courgette & Basil Purée, Courgette Salad, Salsa Verde, Mash & Lamb Jus (SP, MK, MD, F, CY)

SPICED BUTTER CHICKEN CURRY 21.95

Coconut Rice, Toasted Almonds, Naan Bread, Cucumber & Mint Raita (GF on request) (MK, SP, G, N)

WOODLANDS 12" PIZZA 14.95

Rich Tomato Sauce & Mozzarella Cheese (GF on request) (G, MK, SP)

Additional toppings €1.50 - pepperoni, smoked bacon, ham, chicken, pineapple, mushrooms, peppers, sweetcorn, goats cheese, red onion, black olives, spinach, rocket, chilli flakes

SWEETPOTATO, TOFU & CHICKPEA CURRY 18.95

Poppadom, Mango Chutney, Naan Bread, Coconut Rice & Minted Yoghurt (Vegan on request) (V) (MK, G, SP)

HERB GNOCCHI 17.95

Garden Spring Vegetables, Black Garlic Purée & Parmesan Chive Cream (V) (G, SP, MK)

THE VEGAN QUARTER POUNDER 18.95

Vegan Cheese, Pickles, Tomato, Lettuce, Spiced Tomato Ketchup, Chips (Vegan) (SP, S, SS)



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!”

