



The Fig Tree

RESTAURANT

Brunch Plates

Fried Chicken & Waffles

Crispy Fried Buttermilk Chicken,
Spicy Maple Sauce
(1,3,6,7,11,12) €20

Crispy Streaky Bacon Mushroom Toast

Toasted Olive Sourdough,
(1,3,12) €16 *GFO

The Country Club

Crisp Bacon, Roast Free-Range
Chicken, Tomato, Lettuce,
Smoked Onion Mayo, Bloomer
Loaf (1,3,10,12) €19 *GFO

Starters

Pork & Duck Terrine

Cauliflower Piccalilli, Sweet
Tomato Chutney (1,3,7,8,12) €15

Wild Atlantic Way Chowder

Local Fish & Shellfish,
Leek, Potato, Pea, Scallion, Soda
Bread (1,2,3,4,7,14) €15 *GFO

Buttery Garlic & Chilli Prawns

Lemon, Parsley, Cannellini,
Paprika (1,2,4,7,12) €16 *GFO

Warm Salad of Roast Butternut Squash

Sage, Barley, Hazelnut, Bramley,
Balsamic (1,8,12) €15 *GFO

Mains

Root Vegetable & Butterbean Korma,

Basmati, Chutney, Raita, Cashew (7,8,12, V) €21
€7 Chicken €11 Prawns (2)

Wild Atlantic Fillet of Cod

Fennel, Garlic Spinach, Potato (4,7,12) €33

The Fig Tree Irish Stew

White Burren Lamb Stew, Vegetable & Potato Broth (1,7,9,12) €24

Fish & Chips

Wild Hake Fillet, Dromoland Pale Ale Beer Batter, Minted Mushy Peas, Tartare
Sauce, Lemon (1,3,4,10,12) €25

Grilled Irish Angus Beef Burger,

Toasted Brioche Bun, Cheddar, Pickled Gherkin, Sriracha Mayo, Red Cabbage &
Onion Slaw, Hand Cut Tripple Cooked Chips & Baby Gem (1,3,7,10,12) €23 *GFO

Irish Black Angus Ribeye Steak,

Red Onion, Charred Broccoli, Hand Cut Chips, Green Peppercorn Sauce
(7,12) €35

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9.
Celery, 10. Mustard, 11. Sesame Seeds,
12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs V- Denotes Vegetarian