



The Fig Tree

RESTAURANT

Soup of The Day

Served with Sourdough Baguette

Buttery Garlic & Chilli Prawns

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

Wild Atlantic Way Chowder

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

Warm Salad of Roast Butternut Squash

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

Autumn Mushroom Tartlet

Field & Forrest Mushrooms,
Leeks, Hegarty's Cheddar, Cream (1,7,12) V €14

SIDES €6

Buttered Scallion Mash (7)

House Hand-Cut Chips

Roast Roots with Onions & Parsley (7)

Peas, Beans & Broccoli (7)

Walled Garden Green Salad, House
Dressing (10,12)

The Country Club

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

Root Vegetable & Butterbean Korma,

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

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

If You Have Any Dietary Requirements, Please Notify
Your Server.

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 *GFO- Gluten Free Option Available.