



Fitzpatrick
Castle Hotel

THE HISTORY OF KILLINEY CASTLE

"Last year being hard with the poor walks about these hills & this were erected by John Mapas, June 1742."

So reads the somewhat inadequate inscription on the Obelisk on Killiney Hill erected as a measure of poor relief by the owner of Killiney Castle. The Castle was built in 1741, although records show that a building or buildings stood here at a much earlier date. Killiney Castle as we know it today, however, has undergone many changes during the last two and a half centuries. By 1755 it was acquired by a Captain Maunsell. Some years previously Lead had been mined on the estate, but the enterprise had not proved commercially successful.

Captain Maunsell was succeeded by a Colonel Loftus in 1770. The Colonel's stay was a short one and in 1772 he advertised Killiney Castle and its 150 acres for sale. Despite his short tenure, Colonel Loftus and his nephew converted the barren, stony soil to meadow and pasture and cut a road around the hill. His successor was Lord Clonmel who in 1790 improved the estate further spending £3,000 in the process, a handsome sum of money in the early 19th Century.

The name Robert Warren is very much associated with Killiney Castle as it was he who renovated and carried out repairs to the original structure which Mapas had erected. During his life, Warren also donated land and most of the money for the building of Killiney Parish Church.

The plaque recording this gesture can be seen in the Church itself. It is said that when Robert Warren was in residence at Killiney Castle he owned another estate, that of Balldonera in West Wicklow. He ran up a flag to indicate his presence to the local residents.

Killiney Castle's subsequent owners included a Mrs Chippendale Higgan. The trees and shrubs she planted can still be seen today and provide a decorative setting for the Castle.

Today, Killiney Castle has been given a new lease of life as a first-class hotel passed on by the late Paddy Fitzpatrick to his family, who have brought their own personal flair and expertise to the management of what is proving to be a major contribution to the Dublin hotel scene.

PJ's Restaurant is named after the founder of Fitzpatrick Hotel Group, Patrick J Fitzpatrick (Paddy Fitzpatrick). Paddy was born and raised on Vico Road in Dalkey, on the other side of Killiney Hill, so Dalkey Village and Killiney Hill held a very special place in his heart.

Paddy trained as an hotelier in The Gresham Hotel and thereafter bought Killiney Castle in 1970. Its success was a source of great pride to him, being 'The Flagship' of what has become a hugely successful International Hotel Group.



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BREAKFAST

Served from 10am - 12pm Daily

Irish Breakfast Muffin (1,3,7) <i>toasted muffin with sausage, bacon, sliced tomato, topped with either a fried or poached egg served with tea or coffee</i>	12
Warm Ham & Cheese Croissant (1,7) <i>served with tea or coffee</i>	8
Poached Egg & Smoked Salmon (3,4) <i>served with tea or coffee</i>	14.5
Organic Porridge (1) <i>served with fresh berries</i>	5
The Castle Omelette (3,7) <i>choose two of the following toppings: ham, tomato, red onion, mushroom or mixed peppers, served with tea or coffee</i>	13.5
Eggs Benedict (1,3,7) <i>served on a toasted muffin with tea or coffee</i>	13

AFTERNOON SNACKS

Served Daily from 12pm - 6pm

Home-made Soup of the Day (1,9) <i>served with a wheaten scone</i>	6.9
Seafood Chowder (1,2,4,7,9,12) <i>served with homemade brown scone</i>	8.5
Open Irish Oak Smoked Salmon on Brown Bread (1,4,7) <i>served with baby capers, lemon, cream cheese & drizzled with dill oil</i>	12

AFTERNOON SNACKS

Served Daily from 12pm - 6pm

Breaded Lemon Sole & Chunky Fries (1,3,4,7,8) <i>served with tartare sauce, mushy peas & lemon</i>	15
Cajun Chicken Wrap (1,3,7) <i>cajun chicken, guacamole, red onion, tomatoes, cheddar cheese & cajun mayo in a tortilla wrap, served with your choice of chunky chips or skinny fries</i>	13.5
Classic Caesar Salad (1,3,7) Add Poached or Cajun Chicken <i>crispy cos lettuce, bacon lardons, garlic croutons, toasted sunflower seeds & parmesan shavings</i>	11.5 13.5
The Tasty Veggie (1)(V) <i>baby spinach, hummus, shredded carrots & crushed avocado in a beetroot & spelt ciabatta, served with side salad</i>	11.5
Castle Club Sandwich (1,3,7) <i>our own version of a classic with bacon, sliced chicken breast, egg mayo, iceberg lettuce, cheese & tomato served with your choice of chunky chips or skinny fries</i>	14.5
Seared 6oz Sirloin Steak Sandwich (1,3,7,9) <i>served on Ciabatta with sautéed onions & mushrooms, pepper sauce & your choice of chunky chips or skinny fries</i>	15.5
Chicken Tenders & Hand Cut Chunky Fries (1,3,7) <i>tasty chicken tenders served with chunky chips, side salad & garlic mayo</i>	13
Roasted Beetroot & Goats Cheese Salad <i>with spinach, grapes, balsamic vinegar, honey and lemon juice</i>	11.5
Cajun Chicken Salad <i>with Crush Avocado and Mango and served with creamy cajun dressing</i>	12.5
Poached Salmon <i>served with creamy dill potato lemon salad</i>	12.5

AFTERNOON SNACKS

Served Daily from 12pm - 6pm

The Castle Ground Beef Burger (1,3,7) <i>with bacon, cheese & onion ring on a toasted brioche bun, served with your choice of chunky chips or skinny fries & burger relish.</i>	15
Soup & Sandwich Combination (1,7,9) <i>home-made soup of day & freshly cut sandwich of your choice served on brown or white bread</i>	11.5
Toasted Special Trio (1,7,9) <i>toasted ham, cheddar cheese, tomato & red onion on white or brown bread served with home-made soup of the day & chunky chips</i>	14.5
Freshly Cut Sandwiches or Tortilla Wraps (1,3,4,7) <i>your choice of two fillings from the following: ham, cheddar cheese, bacon, tuna & sweetcorn, chicken, salad mix, egg mayo or coleslaw, served with side salad</i>	7.5
Additional meat filling	1
Additional salad filling	.5

SIDE ORDERS

Cajun Fries	3.5
Hand Cut Chunky Chips	3.5
Castle Skinny Chips	3.5
Onion Rings (1, 3,7)	3.5
Side Salad	3.5

SAUCES & DIPS

Garlic Mayo (3,7)	1
Sweet Chilli	1
Cajun Mayo (3,7)	1
Pepper (7, 10)	1

All beef served in Fitzpatrick's Castle Hotel is of Irish origin.

Allergen Information: 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 & Sulphites, 13. Lupin, 14. Molluscs.



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COELIAC FRIENDLY

Soup of the Day (9) 6.9
served with gluten free bread

Baked Lemon Sole (3,4,7,8) 15
*grilled fresh fish served with chunky chips, mushy peas,
tartare sauce & a fresh wedge of lemon
(Please ask your server for today's selection)*

The Castle Ground Beef Burger (3,7) 15
*bacon, cheddar cheese, seasonal leaves, tomato
& red onion on a toasted gluten free bun
served with your choice of chunky chips or skinny fries*

Classic Caesar Salad (3,7) 11.5
*crispy cos lettuce, bacon lardons, toasted sunflower seeds
& parmesan shavings*
Add Poached or Cajun Chicken 13.5

Poached Salmon 12.5
served with creamy dill potato lemon salad

Freshly Cut Gluten Free Sandwiches (3,4,7) 8
*your choice of two fillings from the following:
ham, cheddar cheese, bacon, tuna & sweetcorn, chicken,
salad mix, egg mayo or coleslaw
(all sandwiches are accompanied with castle seasonal salad)*

Chocolate Chip Muffin (3,7,8) 3.5
served with fresh cream & castle fruit coulis

Blueberry Muffin (3,7,8) 3.5
served with fresh cream & castle fruit coulis

Chocolate Fudge Cake (3,7,8) 6.5
served with vanilla ice-cream

DESSERTS

- Warm Apple Pie (1, 3, 12) 5.5
served with vanilla ice-cream or fresh cream
- Sharing Plate (1,3,5,7,8,11,12) 7.5
selection of macaroons, mini lemon tart, petit fours & victoria sponge
- White Chocolate & Raspberry Brulee Cheesecake (1,6,7) 7.5
Served with berry compote & fresh cream.
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CHILDREN'S MENU

- Sausage & Skinny Fries (1,7,10,12) 7
- Chicken Tenders & Cheddar Cheese Wrap (1,3,4,7,8) 7
served with skinny fries
- Chicken Tenders (1,3,7) 7
served with skinny fries
- Penne Pasta (1,3,7,9) 7
served with tomato sauce, plain or with cheddar cheese

(All kids main courses come with a complimentary fruit cordial)

CHILDREN'S DESSERTS

- Banana Split (7,8) 3
- Chocolate Chip Cookie (1,7,8,12) 3
served with vanilla ice-cream
- Jelly & Ice-Cream (7,8) 3
- Knickerbocker Glory (7,8) 3
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WINE LIST

WHITE

	GLASS	BOTTLE
Paso del Sol Sauvignon Blanc (<i>Central Valley, Chile</i>) <i>Refreshingly aromatic fruity wine. Mixed citrus & tropical fruits & some subtle green tones. Medium bodied, balanced acidity with long refreshing finish.</i>	7.2	28
Pal Mas Chardonnay (<i>France</i>) <i>Golden wine offering aromas of pineapple, hazelnuts & toasted bread notes. Soft on the palate with good acidity.</i>	7.35	29
Pinot Grigio Sant'Elisa (<i>Valle, Friuli, Italy</i>) <i>A delicate & persistent bouquet, nice fruits of pear, apple, citrus & flowers. Palate is light, dry & smooth with a long finish.</i>	8.25	33
Walnut Block Collectables Sauvignon Blanc organic (<i>Marlborough, New Zealand</i>) <i>Lively; intense aromas of melon, citrus & passion fruit. Extended lees ageing has created a rich & finely textured palate with great fruit intensity. Beautifully ripe & vividly fresh with a crisp, pure finish.</i>	9.1	35
Odeus Dionisos Albarino (<i>France</i>) <i>Vivid straw-yellow green colour. Bright & shiny. The nose is intense & elegant with tropical hints of mango, orange citrus & ripe apple, as well as nuances of white stone fruits.</i>		36
Grüner Veltliner 'Fruth-palt', Weingut Malat (<i>Kremstal, Austria</i>) <i>A lovely spicy, herbal nose with grapefruit & lemon. Green apple on the palate with a crisp & refreshing finish.</i>		41
Chablis AC, William Fèvre, Burgundy (<i>France</i>) <i>Pale gold with hints of green; refined bouquet of citrus & white flowers entwined with a light mineral touch. Fresh, rich mouth balanced by good freshness.</i>		61

RED

	GLASS	BOTTLE
Paso del Sol Cabernet Sauvignon (<i>Central Valley, Chile</i>) <i>Soft & full bodied. Fruit driven style, with earthy notes, some tobacco & chocolate hints; well balanced with lovely ripe red & black fruits. Good volume, tasty & balanced red with a long finish.</i>	7.2	28
Paul Mas Merlot (<i>France</i>) <i>This wine has stunning velvety tannins & lush berries, with rich flavours on the nose.</i>	7.35	29
Shiraz, Hooded Plover (<i>New South Wales, Australia</i>) <i>Deep purple with crimson red hue, this Shiraz is vibrant with a lifted dark nose, complemented with hints of spicy pepper & liquorice. A smooth palate with soft supple tannins that culminate in a rich ripe finish.</i>	8.25	33
Elsa Bianca Malbec (<i>Argentina</i>) <i>Young wine, with the classic Malbec aromas of ripe plum & violet flowers with subtle hints of vanilla. The beauty of the Malbec in Argentina is its ability to combine a rich mouth feel with a soft silkiness normally associated with lighter wines.</i>	8.3	32
Il Bucco Montepulciano d'Abruzzo (<i>Italy</i>) <i>Lively, sweet wild cherry fruit with hints of spice & blackberry. Medium bodied, well balanced with a ripe finish.</i>		35
Côtes du Rhône, Domaine Boisson (<i>Rhône Valley, France</i>) <i>Easy drinking with fruity fragrances of cherry & strawberry. Unpretentious with round & subtle qualities. Very good value.</i>		38
Walnut Block Nutcracker single Vineyard Pinot Noir organic (<i>Marlborough, New Zealand</i>) <i>Elegant & complex with aromas of dark berry fruits, savoury characters & a hint of card oak. Gentle acidity & fine tannins give great balance & structure, promising longevity.</i>		65



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ROSÉ

	GLASS	BOTTLE
Les Vignes D'oc Rosé <i>A blend of Syrah % Grenache, this is a light & delicate Rosé, soft, fruity & easy-drinking.</i>	8.6	33
Château Sainte-Croix Magnolia Rosé, Aop Côtes de provence <i>50% Grenache, 30% Cinsault & 20% Syrah. An elegant fragrant bouquet, with a lively fruity character, smooth & well balanced with a refreshing long finish. A fine wine combining finesse, elegance & power. It is the flagship of this Château.</i>		40

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
Prosecco Cuvée DoC Treviso, Corte delle Calli (<i>Veneto, Italy NV</i>) <i>A bright straw yellow with greenish hints, aromas of golden apples & citrus fruit. Fresh & harmonious palate.</i>	10	46
Cava Brut Selección, Villa Conchi (<i>Catalonia, Spain NV</i>) <i>Colour is brilliant green & gold colour. Elegant with fine bubbles. Good intensity on the nose with fruit aromas & toasted nuances. A fresh, warm palate. Pleasant & round with a long finish.</i>		49
Champagne Gremillet, Brut selection NV (<i>France</i>) <i>Showing fine mousse in the glass & fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit & classic baked biscuit flavours, with a crisp citrus finish.</i>		90
Veuve Clicquot NV (<i>France</i>) <i>Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength & silkiness - & to hold them in perfect balance with aromatic intensity & a lot of freshness. This consistent power to please makes it ideal as an aperitif & perfect as the Champagne to enjoy with a meal.</i>		135
Dom Perignon Vintage 2003 (<i>France</i>) <i>On the nose, aromas of almond & powdered cocoa develop gradually into white fruit with hints of dried flowers. Classic toasted notes give a rounded finish & denote a fully realized maturity. On the palate, the wine instantly traces an astoundingly fine line between density & weightlessness. Its precision is extreme, tactile, dark & chiselled. The full taste lingers with the utmost elegance on a sappy, spicy note.</i>		295

AFTER DINNER HOT DRINKS

Irish Coffee	6.5
Baileys Coffee	6.6
Calypso Coffee	6.6
French Coffee	6.6

AFTER DINNER LIQUEURS

Sambuca	5.2
Baileys	5.4
Tia Maria	5
Ameretto	5
Creme De Menthe	5