



autumn
LUNCH MENU AT
The lounge

Lunch
Served Daily 12-4pm

snacks and sharing

Chicken, Bacon and Cheese Popcorn (7)	6
Guinness and Dubliner Rarebit Soldiers (1W,7,10,12)	6
Olives Gordal, Kalamata, Arbequina	6
Smoked Almonds (8A)	6
Crispy Pork Bits (3,12)	6
Lambay Dressed Crab (2,7) Crispy Irish potato cake	12
Pearl Barley Fritters (1B,1W,3,7,9,12) Peas, mozzarella, roast garlic	10
Bacon and Cabbage Croquettes (1W,3,7) Parsley emulsion	10

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soups and salads

Celeriac and Thyme Soup (1W,7)	9
Stout soda bread	
Pear and Crozier Blue (7,12)	14
Spring greens, sherry vinaigrette, candied pecans	
Caesar Salad (1W,3,4,7,12)	14
Pancetta, Parmesan, baby gem, croutons, white anchovies	
Add Chicken	7
Add Prawns	7
House Smoked Salmon (4,1W,7)	16
Fennel salad, caper salsa, brown bread	
Seafood Chowder (4,7,12)	15
Irish landed white and smoked fish, velouté	

sandwiches

Croque Monsieur (1W,7,12)	18
Ham hock, aged cheddar, Mornay	
House Smoked Salmon (1W,3,4,7,10,12)	18
Lemon caper mayo, Guinness bread	
Caprese (1W,5A,7,12)	18
Heirloom tomato, pesto, burrata, balsamic	
Corned Beef (1W,3,7,10,12)	18
Cabbage, pickles, Thousand Island dressing	

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larger plates

Goats Cheese Agnolotti (1W,3,7,8H,12)	22
Toasted hazelnut cream, sage and capers	
Irish Fish and Chips (1W,3,4,12)	27
Pea salad, chunky chips, tartare sauce	
Irish Beef Burger (1W,3,7,10,12)	26
Potato bun, pickles, Dubliner cheddar, burger sauce, chips.	

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sides

Curry Chips (1,9,10)	8
French Fries (1)	8
Seasonal Vegetables (7)	8
Buttered Mashed Potatoes (7)	8
Mixed Leaf & Vegetable Salad (12)	8

dessert

Cheese Board (1W,7,12)	18
Selection of Irish Cheese, chutney, crackers	
Eton Mess (3,7)	13
Meringue, cream, strawberries	
Chocolate Mousse (3,7)	13
Single origin chocolate, vanilla, honeycomb	
Banana Split (3,7,12)	13
Five farms Ice Cream, cherry	

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hot beverages

Macchiato	4.5
Double Espresso	5
Decaffeinated Coffee	5.5
Americano	5.5
Café Latte	6
Cappuccino	6
Café Mocha	6
Flat White	6
Cortado	6
Your Choice of Tea	5.5
Irish Breakfast	
Earl Grey	
Green - Yuman	
Camomile	
Peppermint	
Wild Berry	
Blood Orange	
Ceylon Black - Decaffeinated	
Hot Chocolate	6

food origins

We take pride in sourcing all of our supplies from our friends and producers on the island of Ireland, and insist on the highest quality and freshness from our land and sea.

allergens

Please note we hold allergy information for all menu items. Please speak with your server, should you require more information.

1=Gluten | 1W=Wheat | 1O=Oats | 1B=Barley | 2=Crustacean | 3=Eggs | 4=Fish |
5=Peanut | 5A=Pinenut | 6=Soya | 7=Milk | 8=Nuts | 8A=Almond | 8P=Pistachio |
8H=Hazelnuts | 9=Celery | 10=Mustard | 11=Sesame | 12=Sulphites | 13=Lupin |
14=Molluscs

vouchers

Please note that all diners in the Lounge can avail of 10% discount on our Fitzwilliam Hotel Vouchers. Simply enquire at reception or speak to a member of the team.

THE *fitz*william HOTEL
dublin