



Spring
EVENING MENU AT
The lounge

Evening Menu
Served Daily 5pm -10pm

snacks and sharing

| | |
|---|-----------------------|
| Bread & Homemade Butter (1,6,7,15) Miso seaweed, garlic chilli butter | 10 |
| Scallops (1,7,12,14,15) Garlic butter, pangrattato | 16 |
| Skeaghanore Duck Croquette (1,3,7,10,12,15) Smoked paprika aioli | 10 |
| Beef Skewer (12) Chimichurri | 12 |
| Cheese Puffs (1,3,7,12,15) Knockanore Irish cheddar, truffle salsa | 12 |
| Achill Island Oysters (12,14) Mignonette, lemon, tabasco | 6 for 12 12 for 24 |
| Chicken Liver Pate (1,3,7,12,15) Apricot glaze, grilled brioche | 12 |
| Smoked Almonds (23) | 8 |
| Olives (9,12) Gordal, Kalamata, Arbequina | 8 |

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soups and salads

| | |
|---|----|
| Soup of the Day (1,7,9,12,15) | 9 |
| Stout soda bread | |
| Seafood Chowder (1,4,7,9,12,15) | 15 |
| Irish landed smoked and white fish, velouté | |
| Irish Tuna Salad (3,4,12) | 18 |
| Green beans, baby potato, egg, olives | |
| Caesar Salad (1,3,4,7,10,12,15) | 14 |
| Pancetta, Parmesan, baby gem, croutons, white anchovies | |
| Add Chicken | 7 |
| Add Prawns (2) | 7 |
| Toonsbridge Burrata (1,7,12,15) | 18 |
| Heirloom tomato, basil oil, pangrattato | |

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larger plates

| | |
|---|----|
| Irish Beef Burger (1,3,7,9,10,12,15) | 26 |
| Brioche bun, house pickles, onion, Dubliner cheddar, ketchup, mustard | |
| Wild Mushroom Risotto (6,7,9,12) | 22 |
| Wild mushroom, miso, leek, parmesan | |
| Irish Fish and Chips (1,3,4,7,10,12,15) | 27 |
| Pea purée, chunky chips, tartare sauce | |
| Lobster Thermidor (1,2,7,10,12,15) | 34 |
| Half Irish lobster, roast lemon potato | |
| 10oz Dry Aged Sirloin (1,7,12,15) | 38 |
| Chimichurri, chips, salad | |
| Irish Cornfed Chicken Supreme (1,3,7,9,12,15) | 28 |
| Garden pea orzo, mushroom, chicken jus | |
| Irish Lamb Rump (7,9,12) | 32 |
| Ratatouille, saffron potato, jus | |

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sides

| | |
|--|---|
| Mac & Cheese (1,3,7,10,12,15) | 8 |
| Curry Chips (1,9,10,15) | 8 |
| Creamy Mash (7) | 8 |
| Seasonal Vegetables (1,7,15) | 8 |
| Kale Crisps (1,15) | 8 |

dessert

| | |
|---|----|
| Cheese Board (1,7,12,15) Selection of Irish Cheese, chutney, crackers | 18 |
| Bread and Butter Pudding (1,3,6,7,12,15) Crème Anglaise | 13 |
| Irish Rhubarb Crumble (1,3,7,15) Custard Ice Cream | 13 |
| Chocolate Fondant (3,7,23) Salted Caramel Ice Cream | 13 |

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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. Cereals Containing Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts
6. Soya | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame | 12. Sulphur Dioxide
13. Lupin | 14. Molluscs | 15. Wheat | 16. Rye | 17. Barley | 18. Pistachio | 19. Spelt
20. Hazelnuts | 21. Malt | 22. Brazil Nut | 23. Almonds

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 *fitzwilliam* HOTEL
dublin