



Spring
LUNCH MENU AT
The lounge

Lunch
Served Daily 12-4pm

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	

sandwiches

Croque Monsieur (1,7,9,10,12,15)	18
Ham hock, aged cheddar, Mornay	
Lobster Roll (1,2,3,7,12,15)	22
Crème fraiche, lemon zest, brioche	
Roast Beef (1,3,7,9,10,12,15)	18
Lyonnais onion, provolone cheese, horseradish, whiskey dipping sauce	
Beetroot & Goats' Cheese (1,7,11,12,15,16,18)	18
Beetroot hummus, basil pistachio goats' cheese, radish, cucumber, carrot	

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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

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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 *fitz*william HOTEL
dublin