

THE LOBBY LOUNGE

Overlooking the beautiful Garden Terrace,
The Lobby Lounge offers a serene escape from the busyness of everyday life.
Our exceptional culinary team, led by Executive Chef Alberto Rossi, have crafted a menu which is designed to
delight every taste.
By focusing on the finest local ingredients, we ensure that each dish reflects the highest quality & flavour.

STARTERS

PRAWN & LOBSTER COCKTAIL (16,17,18,22)	30	IRISH SMOKED SALMON (1,3,5,7,18)	23	FOIE GRAS & CHICKEN LIVER PARFAIT (1,5,6,18)	27
Iceberg Lettuce, Avocado Trout Caviar, Marie Rose Sauce		Watercress & Frisée Salad, Trout Caviar, Soda Bread, Crème Fraîché		Mead Jelly, Apple, Cauliflower, Brioche	
BURRATA (1,5)	24	TURBOT CEVICHE (6,7,16)	19	SOUP OF THE DAY (V)	11.50
Broad Bean Pesto, Comfit Lemon, Oregano, Flat Bread		Lime, Chilli, Sweet Potato, Corn		Your Server will Advise Today's Soup	

SALADS & OYSTERS

Add Grilled Chicken to any Salad for a 5 euro Supplement or Crab Salad for a 7 euro Supplement

CAESAR SALAD (1,5,6,7,17,18)	17	CARLINGFORD LOUGH OYSTERS (18,21)		COURGETTE CARPACCIO (5,18)	17
Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano		6 Oysters 12 Oysters Served with Lemon, Tabasco, Mignonette Sauce		Goat's Cheese, Mint and Lemon Dressing, Rocket, Olives	

MAIN COURSES

PAN SEARED ATLANTIC COD (1,7,18)	34	RISOTTO WITH BEETROOT & GORGONZOLA (V) (5,16,18)	25
Chickpeas, Chorizo, Pak Choi, Fregola Pasta		Blue Cheese, Crispy Grana Padano	
LAMB RUMP (5,16,18)	38	CAULIFLOWER STEAK (1,10)	25
Potato Gratin, Harissa, Caramelised Cauliflower Purée, Chimichurri		Romesco Sauce, Chimichurri	
THE BURGER (1,5,6,17,18)	29	DOVER SOLE (5,7,18)	52
Grilled 6oz Beef Patty, Crispy Bacon, Maple & Mustard Sauce, Lettuce, Tomato, Highbank Orchard Apple Balsamic Onions, Auricchio Cheese, Skinny Fries		Citrus Fruit, Toasted Almonds, Parsley Butter, Brown Shrimps, Served with Baby Potatoes <i>Served "on" or "off" the bone</i>	
JACOBS LADDER OF BEEF (16,17,18)	36		
Sweetcorn Purée, Cherry Tomatoes, Braising Sauce			

GRILL

8OZ IRISH FILLET (5,6,16,17,18)	48	10OZ IRISH STRIPLOIN (5,6,16,17,18)	42	28OZ CHATEAUBRIAND FOR TWO (5,18)	125
Duck Fat Poached Potato, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise Sauce		Duck Fat Poached Potato, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise Sauce		Served with Choice of two Side Dishes, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise and Peppercorn Sauce <i>Please allow a minimum of 40 minutes cooking time</i>	

SIDES

SKINNY FRIES	7
MIXED LEAVES SALAD (17, 18)	7
SEASONAL VEGETABLES	7
<i>Tender Stem Broccoli, Baby Carrots & Green Beans</i>	
CREAMY MASH POTATO (5)	7
COLCANNON MASH POTATO (5)	7
SWEET POTATO FRIES	8
TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)	8

DESSERTS

MANGO AND BLUEBERRY CRUMBLE (1,5,6,9)	14
Vanilla Ice Cream	
BANANA CREAM PIE (1,5,6,9,10)	13
Almond Sable, Vanilla Whipped Ganache	
STICKY TOFFEE PUDDING (1,5,6)	15
Butterscotch Sauce	
RHUBARB GALLETTE (1,5,6)	15
Warm Vanilla Crème Anglaise	
IRISH FARMHOUSE CHEESE PLATE (1,5,18)	25
Durrus, Cashel Blue, Hegarty Cheddar & Ballylisk Brie, Quince Jelly, Fig Compôte, Grapes & Crackers	

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio(15),Celery (16), Mustard (17), Sulphites (18), Sesame (19),
Lupin (20),Shellfish (21), Crustaceous (22), Pinenut (23)

Our Dry Aged Beef is locally sourced from McLoughlins Family Butchers in Clondalkin! All our Fish and Seafood is supplied by Kish Fish & Wrights of Marino.
If you have an allergy, or need any assistance with our menu, please contact a member of our team.
All prices are in EUR(€) and inclusive of VAT at the current prevailing rate. Please note a discretionary service charge of 12.5% applies for groups of five or more.