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)	
Baby Gem Lettuce, Avocado	
Trout Caviar, Marie Rose Sauce	

AUTUMN BURRATA (5,10) Pear, Walnuts, Pickled Beetroots, Balsamic Dressing 1RISH SMOKED SALMON (1,3,5,7,18)
Watercress & Frisée Salad, Trout Caviar,
Soda Crisp, Crème Fraîche

TURBOT CEVICHE (6,7,16)
Lime, Chilli, Sweet Potato, Corn

Pickled Cauliflower, Apple, Mead Jelly
26

7 SOUP OF THE DAY (V) 10
Your Server will Advise

16

SALADS

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)
Baby Gem Lettuce, Croûtons, Bacon Lardons,
Grana Padano

16 SPICY LENTIL AND QUINOA TABBOULEH SALAD (18) Mint, Parsley, Cucumber, Tomato,

Chickpeas, Harissa

16 ROASTED BEETROOT SALAD (5,18)
Beetroots, Feta Cheese, Quinoa, Radicchio,
Balsamic Dressing

MAIN COURSES **LAMB RUMP** (5,16,18) 36 PAN FRIED SUPREME OF CHICKEN (5,16,18) 30 Tomato & Aubergine, Thyme & Parmesan Potato Gratin Braised Cabbage, Green Goddess Mashed Potato, Chanterelle Sauce PAN SEARED ATLANTIC COD (7,10,17) 32 Romesco Sauce, Crushed Potatoes, Olives, Artichokes, MUSHROOM RISOTTO (5,16,18) 23 Wild Mushrooms, Cep Butter, Crispy Parmesan Tuile Cherry Tomatoes, Spring Onions, Preserved Lemons **THE BURGER** (1,5,6,17,18) CAULIFLOWER & BUTTERNUT SQUASH (9,23) 28 24 Grilled 6oz Beef Patty, Crispy Bacon, Maple & Mustard Sauce, Spiced Butternut Squash Purée, Soy Yoghurt Dressing Lettuce, Tomato, Highbank Orchard Apple Balsamic Onions, Toasted Pine Kernels & Pumpkin Seeds Auricchio Cheese, Skinny Fries **DOVER SOLE** (5,7,18) 52 JACOBS LADDER OF BEEF (16,17,18) 34 Menunière Style, Capers, Butter, Lemon, Parsley, Sweetcorn Purée, Cherry Tomatoes, Braising Sauce **Steamed Potatoes** Served "on" or "off" the bone

GRILL

80Z IRISH FILLET (5,6,16,17,18)

Duck Fat Poached Potato, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise Sauce 48 100Z 1RISH STRIPLOIN (5,6,16,17,18)

Duck Fat Poached Potato, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise Sauce

40 **280Z CHATEAUBRIAND FOR TWO** (5,18) 125
Served with Choice of two Side Dishes,
Caramelised Shallots, Watercress & Radish Salad,
Bèarnaise and Peppercorn Sauce
Please allow a minimum of 40 minutes cooking time

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

	1
DESSERTS	
PINEAPPLE & BLACKBERRY CRUMBLE (1,5,6,9) Vanilla Ice Cream	13
WARM APPLE SPONGE CAKE (1,5,6) Crème Anglaise, Caramelita Ice Cream	14
VANILLA PANNACOTTA (5,6,9) Speculoos Crumble	14
DARK CHOCOLATE & STOUT STEAMED PUDDING (1,5,6,9) Manjari 64% Chocolate Ganache	15
IRISH FARMHOUSE CHEESE PLATE (1,5,18) Durrus, Cashel Blue, Hegarty Cheddar & Ballylisk Brie, Quince Jelly, Fig Compôte, Grapes & Crackers	21
Quinted seriff ing composed, chapes & chackers	

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), Seasame (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 six or more.