

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.*

SNACKS

SELECTION OF MEDITERRANEAN OLIVES (17)

NDUJA MARINATED OLIVES (17)

IN HOUSE MADE FOCACCIA,
SMOKED BACON AND ROSEMARY BUTTER (1, 5, 17)

CACIO E PEPE FRITTERS (5, 6, 17)

SMOKED HAM CROQUETTES (1, 6)

KIMCHI (9)

STARTERS & OYSTERS

Add Grilled Chicken to any Salad for a Supplement or Crab Salad for a Supplement

SOUP OF THE DAY (V)

Your Server will advise of Today's Soup

IRISH SMOKED SALMON (1, 3, 5, 7, 18)

Watercress & Frisée Salad, Trout Caviar, Soda Bread, Crème Fraîche

CAESAR SALAD (1, 5, 6, 7, 17, 18)

Romaine Lettuce, Croûtons, Bacon Lardons,
Grana Padano

CARLINGFORD LOUGH OYSTERS (18, 21)

6 Oysters

12 Oysters

Served with Lemon, Tabasco, Mignonette Sauce

ANYTIME PLATE (1, 5, 6, 13, 18)

Spinach Leaves, Pickled Red Cabbage, Avocado, Chickpeas, Spring Onions, Toasted
Cashews, Poached Eggs, Grilled Sourdough Bread

NOURISH BOWL (18, 19)

Quinoa, Avocado, Cannellini Beans,
Cherry Tomatoes, Carrots, Onion, Grilled Chicken Breast, Hummus, Coriander,
Grana Padano

PRAWN & LOBSTER COCKTAIL (16, 17, 18, 22)

Iceberg Lettuce, Avocado Trout Caviar, Marie Rose Sauce

SUMMER BURRATA (1, 5, 23)

Crushed Courgette with Mint, Cherry Tomatoes, Basil Dressing

PORK, CHICKEN AND FOIE GRAS TERRINE (1, 16)

Beetroot, Radish, Apple Sauce, Grilled Focaccia

MAIN COURSES

CATCH OF THE DAY (7, 18)

MIXED GRILLED FISH (7, 16, 18)

Monkfish, Sea Bass, Organic Salmon and Dublin Bay Prawns,
Ratatouille, Fennel gremolata

THE BURGER (1, 5, 17, 18)

Grilled 6oz Beef Patty, Maple & Mustard Sauce, Tomato,
Lettuce, Crispy Bacon, Highbank Orchard Apple Balsamic,
Onions, Auricchio Cheese, Skinny Fries
Also Available Gluten Free

RISI E BISI (5, 16, 18)

Venetian Carnaroli Risotto, Guanciale, Peas, Spring Onions,
Butter and Grana Padano
Can be made Vegan and Vegetarian

DOVER SOLE (5, 7)

Capers, Lemon, Parsley and Samphire, served with a Watercress
Salad
Served "on" or "off" the bone

GRILL

8oz IRISH FILLET (5, 6, 16, 17, 18)

Duck Fat Poached Potato, Mushroom Duxelle,
Tenderstem Broccoli, Watercress & Radish Salad,
Béarnaise Sauce

10oz IRISH STRIPLOIN (5, 6, 16, 17, 18)

Duck Fat Poached Potato, Tenderstem Broccoli
Mushroom Duxelle, Watercress & Radish Salad,
Béarnaise Sauce

1KG GRILLED T-BONE FIORENTINA (5, 6, 17, 18)

Served with Grilled Tender Stem Broccoli,
Rosemary Roasted Potatoes, Watercress Salad,
Red Wine Jus and Béarnaise Sauce

SIDES

SKINNY FRIES

MIXED LEAVES SALAD (17, 18)

SEASONAL VEGETABLES

Tender Stem Broccoli, Baby Carrots & Green Beans

CREAMY MASH POTATO (5)

COLCANNON MASH POTATO (5)

SAUTÉED MUSHROOMS (18)

CREAMED SPINACH (5, 18)

SWEET POTATO FRIES

TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)

DESSERTS

PEAR AND RASPBERRY CRUMBLE (1, 5, 6)

Vanilla Ice Cream

PEACH GALETTE (1, 5, 6)

Honey Chantilly

MILK CHOCOLATE AND ORANGE FLAN (1, 5, 6, 9)

Sea Salt Ice Cream

LEMON OLIVE OIL SPONGE (1, 5, 6)

Lemon Fool, Blueberry Compote

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. Minimum of one dish per person is applied to all dinners.