

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)	6	NDUJA MARINATED OLIVES (17)	7	IN HOUSE MADE FOCACCIA, SMOKED BACON AND ROSEMARY BUTTER (1, 5, 17)	8
CACIO E PEPE FRITTERS (5, 6, 17)	6	SMOKED HAM CROQUETTES (1, 6)	8	KIMCHI (9)	5

STARTERS & OYSTERS

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

SOUP OF THE DAY (V) Your Server will advise of Today's Soup	14	IRISH SMOKED SALMON (1, 3, 5, 7, 18) Watercress & Frisée Salad, Trout Caviar, Soda Bread, Crème Fraîche	23
CAESAR SALAD (1, 5, 6, 7, 17, 18) Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano	17	CARLINGFORD LOUGH OYSTERS (18, 21) 6 Oysters 12 Oysters Served with Lemon, Tabasco, Mignonette Sauce	23 38
ANYTIME PLATE (1, 5, 6, 13, 18) Spinach Leaves, Pickled Red Cabbage, Avocado, Chickpeas, Spring Onions, Toasted Cashews, Poached Eggs, Grilled Sourdough Bread	22	NOURISH BOWL (18, 19) Quinoa, Avocado, Cannellini Beans, Cherry Tomatoes, Carrots, Onion, Grilled Chicken Breast, Hummus, Coriander, Grana Padano	24
PRAWN & LOBSTER COCKTAIL (16, 17, 18, 22) Iceberg Lettuce, Avocado Trout Caviar, Marie Rose Sauce	30	SUMMER BURRATA (1, 5, 23) Crushed Courgette with Mint, Cherry Tomatoes, Basil Dressing	26
PORK, CHICKEN AND FOIE GRAS TERRINE (1, 16) Beetroot, Radish, Apple Sauce, Grilled Focaccia	28		

MAIN COURSES

CATCH OF THE DAY (7, 18) Market Price €		RISI E BISI (5, 16, 18) Venetian Carnaroli Risotto, Guanciale, Peas, Spring Onions, Butter and Grana Padano Can be made Vegan and Vegetarian	28
MIXED GRILLED FISH (7, 16, 18) Monkfish, Sea Bass, Organic Salmon and Dublin Bay Prawns, Ratatouille, Fennel gremolata	42	DOVER SOLE (5, 7) Capers, Lemon, Parsley and Samphire, served with a Watercress Salad Served "on" or "off" the bone	52
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	30		

GRILL

8oz IRISH FILLET (5, 6, 16, 17, 18) Duck Fat Poached Potato, Mushroom Duxelle, Tenderstem Broccoli, Watercress & Radish Salad, Béarnaise Sauce	48	10oz IRISH STRIPLOIN (5, 6, 16, 17, 18) Duck Fat Poached Potato, Tenderstem Broccoli Mushroom Duxelle, Watercress & Radish Salad, Béarnaise Sauce	42	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	125
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SIDES

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

DESSERTS

PEAR AND RASPBERRY CRUMBLE (1, 5, 6) Vanilla Ice Cream	13
PEACH GALETTE (1, 5, 6) Honey Chantilly	14
MILK CHOCOLATE AND ORANGE FLAN (1, 5, 6, 9) Sea Salt Ice Cream	15
LEMON OLIVE OIL SPONGE (1, 5, 6) Lemon Fool, Blueberry Compote	15

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), Crustaceans (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.