

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) Iceberg Lettuce, Avocado Trout Caviar, Marie Rose Sauce	30	IRISH SMOKED SALMON (1,3,5,7,18) Watercress & Frisée Salad, Trout Caviar, Soda Bread, Crème Fraîche	23	WATERMELON CARPACCIO (5,18) Feta Cheese, Cantaloupe Melon, Pickled Beetroots, Beetroot Purée	18
SUMMER BURRATA (1,5,23) Pappa al Pomodoro, Basil Pesto, Cherry Tomatoes	26	TURBOT CEVICHE (6,7,16) Lime, Chilli, Sweet Potato, Corn	19	SOUP OF THE DAY (V) Your Server will Advise Today's Soup	11.50

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) 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	COURGETTE CARPACCIO (5,18) Goat's Cheese, Mint and Lemon Dressing, Rocket, Olives	17
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MAIN COURSES

PANFRIED ATLANTIC COD (7, 18) Pea Purée, Broad Beans, Spring Onions, Charred Corn and Tomato Salsa	34	PEA RISOTTO (5, 16, 18) Peas, Broad Beans, Spring Onion, Lemon and Chervil Butter	28
MIXED GRILLED FISH (7, 16, 18) Organic Salmon, Prawns, Seabass, Monkfish, Grilled Vegetables, Fennel Gremolata	42	CAULIFLOWER STEAK (1, 10) Romesco Sauce, Chimichurri	25
THE BURGER (1,5,6,17,18) Grilled 6oz Beef Patty, Crispy Bacon, Maple & Mustard Sauce, Lettuce, Tomato, Highbank Orchard Apple Balsamic Onions, Auricchio Cheese, Skinny Fries	29	DOVER SOLE (5,7,18) Citrus Fruit, Toasted Almonds, Parsley Butter, Brown Shrimps, Served with Baby Potatoes <i>Served "on" or "off" the bone</i>	52
GRILLED LAMB CUTLETS (16, 18) Capers, Coriander, Pomegranate, Spring Onions, Grilled Asparagus, Lemon Roasted Potatoes	38		

GRILL

8OZ IRISH FILLET (5,6,16,17,18) Duck Fat Poached Potato, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise Sauce	48	10OZ IRISH STRIPLOIN (5,6,16,17,18) Duck Fat Poached Potato, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise Sauce	42	28OZ CHATEAUBRIAND FOR TWO (5,18) 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>	125
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SIDES

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

DESSERTS

LEMON BALM AND SEA SALT PANNACOTTA (5,6) Pink Peppercorn Macerated Strawberries	14
PISTACHIO AND MILK CHOCOLATE MACARON (5,6,9,10,15) Pistachio Crisp, Milk Chocolate Whipped Ganache	15
RASPBERRY AND PEACH ENTREMET (1,5,6,9) Vanila Shortbread, Raspbberry Pannacotta, Peach Mousse	14
WARM ORANGE AND VANILA CRUMBLE (1,5,6,9) Vanilla Crème Anglaise, Poached Pear	13

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.