## 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

	5	NACI	(3		
SELECTION OF MEDITERRANEAN OLIVES (17)	6 NDUJA MARINAT	ED OLIVES	(17)	7 IN HOUSE MADE FOCACCIA, SMOKED BACON AND ROSEMARY BUTTER (1,5	5,17)
CACIO E PEPE FRITTERS (5,6,17)	6 SMOKED HAM CR	ROQUETTES	<b>S</b> (1,6)	8 KIMCHI (9)	5
Add Grill	$\overline{STARTI}$ ed Chicken to any Salad for a		OYSTERS olement or Crab Salad for	a 7 euro Supplement	
SOUP OF THE DAY (V) Your Server will advise of Today's Soup		11.50	<b>IRISH SMOKED SAL</b> Watercress & Frisèe Sa	MON (1,3,5,7,18) lad, Trout Caviar, Soda Bread, Crème Fraîche	23
CAESAR SALAD (1,5,6,7,17,18) Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano		17	CARLINGFORD LOU 6 Oysters 12 Oysters	IGH OYSTERS (18,21)	23 38
MEDITERRANEAN DELIGHT (1,5,6,13,18) Spinach Leaves, Pickled Red Cabbage, Avocado, Chickpeas, Spring Onions, Toaste Cashews, Poached Eggs, Grilled Sourdough Bread		<b>22</b> ed	ENERGISING BOWL	ISING BOWL (18,19)  Avocado, Cannellini Beans, Cherry Tomatoes, Carrots, Onion,	
PRAWN COCKTAIL (16,17,18,22) Iceberg Lettuce, Avocado, Trout Caviar, Marie Rose	Sauce	30	Grilled Chicken Breast, AUTUMN BURRATA	Hummus, Coriander, Grana Padano	26

## MAIN COURSES

CATCH OF THE DAY (7, 18)	€ Market Price	TOMATO RISOTTO (5, 16, 18)	28
MIVED CRILLED FIGU	40	Basil Butter, Cherry Tomatoes, Crispy Parmesan	
MIXED GRILLED FISH (7, 16, 18) Organic Salmon, Prawns, Sea bass, Monkfish,	42	DOVER SOLE (5,7,18)	52
			52
Grilled Vegetables, Fennel Gremolata		Citrus Fruit, Toasted Almonds, Parsley Butter,	
		Brown Shrimps, Served with Baby Potatoes	
<b>THE BURGER</b> (1,5,6,17,18)	30	Served "on" or "off" the bone	
Grilled 6oz Beef Patty, Crispy Bacon,			
Maple & Mustard Sauce, Lettuce, Tomato,		GRILLED MARINATED CELERIAC STEAK (1,16,18)	26
Highbank Orchard Apple Balsamic Onions,		Chickpea Farinata, Grilled Scallions,	
Auricchio Cheese, Skinny Fries		Watercress and Radish Salad, Vegan Jus	

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	GRI	LL		
80Z IRISH FILLET (5,6,16,17,18)  Duck Fat Poached Potato, Mushroom Duxelle, Tenderstem Broccoli, Watercress & Radish Salad, Béarnaise Sauce	B 100Z IRISH STRIPLOIN (5,6 Duck Fat Poached Potato, Ter Mushroom Duxelle, Watercre Béarnaise Sauce	nderstem Broccoli	42 1KG GRILLED T-BONE FIORENTINA (5,6,17, Served with Grilled Tender Stem Broccoli, Rosemary Roasted Potatoes, Watercress Salac Red Wine Jus and Béarnaise Sauce	,
SIDES SKINNY FRIES MIXED LEAVES SALAD (17,18) SEASONAL VEGETABLES	7 7 7	Vanilla Whipped	R PUFF PASTRY (1,5,6,9)  Ganache, Caramel Ice Cream	
Tender Stem Broccoli, Baby Carrots & Green CREAMY MASH POTATO (5,) COLCANNON MASH POTATO (5) SAUTÉED MUSHROOMS (18)	Beans 7 7	Chai Spiced Crèm	e Anglaise  TE CRUMBLE (1,5,6,9)  1	3
CREAMED SPINACH (5,18)  SWEET POTATO FRIES  TRUFFLE FRIES & PECORINO CHEESE (5, 6,	7 7 8 8		ASSIONFRUIT ENTREMET (1,5,6,9) 1 assionfruit Mousse	5

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)