

THE LOBBY LOUNGE

EARLY BIRD MENU

MONDAY TO FRIDAY 17:00-19:00

3 COURSE - €39

TO START WITH

PERRIER-JOUËT GRAND BRUT, NV	28	PASSION FRUIT MARTINI	19	PERRIER-JOUËT ROSÉ GRAND BRUT, NV	31
TORLEY SPARKLING WINE - 175 ml glass (0.0% abv)	10	SPUMANTE BOTTEGA POETI PROSECCO	16	GARDEN SPRITZ	19
				Aperol, Soda Water, Spumante Bottega Poeti Prosecco,	

SNACKS

Please choose 1 of your choice

CACOI E PEPE FRITTERS (5, 6) Broad Bean Pesto	SCRAMBLED EGGS (5,6) Scrambled egg, Trout Caviar, Crème Fraîche	KIMCHI (6)
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STARTERS

CAESAR SALAD (1,5,6,7,17,18) Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano	PRAWN COCKTAIL (16,17,18,22) Iceberg Lettuce, Avocado Trout Caviar, Marie-Rose Sauce	SOUP OF THE DAY (V) Your Server will advise of Today's Soup
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MAIN COURSES

CHICKEN SALTIMBOCCA (5,16,18) Chicken Breast, Prosciutto Crudo, Sage, Mozzarella Cheese, Pan Jus, Mash Potato, Green Beans	PAN FRIED SEABASS (7) Ginger and Carrot Purée, Broad Beans and Spring Onion	TOMATO RISOTTO (6,16,18) Basil Butter, Cherry Tomatoes, Crispy Parmesan
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SIDES (As a supplement)

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

DESSERTS

APPLE AND DATE CRUMBLE (1,5,6,9) Rum and Raisin Ice Cream
WARM STICKY TOFFEE PUDDING (1,5,6) Caramel Sauce, Vanilla Ice Cream
CHEESEMONGERS'S CHOICE (1,5) Durrus and Cashel Blue Cheese

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 four or more.