



Early Evening Menu

Wednesday – Friday 17:00-18:00

2 course €29 / 3 course €35

Starter

Lamb belly, wild garlic & ras el hanout salsa, polenta, labneh
Pea & mint salad, Dublin Hill goat's cheese, brown bread v
Potato skins, gribiche, crispy prosciutto

Main

Andarl farm pork chop, pepperonata, grilled courgette
Sea bass, pak choi, ginger sauce, black rice, chilli soy
House gnocchi, sundried pesto, pine nuts, macroom mozzarella v

Dessert

Banana parfait, caramel cream, salted peanuts brittle
White chocolate cheesecake, rhubarb & prosecco
Selection of Scúp gelato/sorbets



Suppliers: Pat McLoughlin (beef & lamb), JJ Young (chicken) Glenmar Seafood
Country of origin of beef is Ireland Reg 2006. S.I. 307/2006. Allergen guide available: Please inform the manager if you have any allergies/particular dietary requirements. Many dishes can be tweaked to suit celiacs. 100% of gratuities are distributed between all staff. WiFi: Lotties Guest: Spring 2023



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