

LOTTIE'S

Snacks

Hegarty's cheddar cheese croquette, chilli jam v	6.5
Roth's Bakery sourdough vg house seaweed butter v	4
Potato skins, gribiche, crispy proscutto	6.5
Smoked Almonds / Marinated olives vg	4

Starter

North Atlantic king scallops, roe aioli, basil & chilli salsa	17
Cured Goatsbridge trout, flatbread, sorrel cream cheese, pickled cucumber	16
Pea & mint salad, Dublin Hill goat's cheese, brown bread v	13
Sheelin beef ravioli, wild garlic & Cais Na Tire veloute	15

Main

Pat McLoughlin bavette, sticky onion, parsnip crisps, pepper sauce	26
House gnocchi, brown butter & pedro ximenez, asparagus, sage, pinenuts v	15/22
Sea bass, aromatic broth, mangetout, carrots, chilli, prawn oil	25
Slaney Valley lamb rump, ratatouille tarte, smoked aubergine, labneh	27

Sides

Roast potatoes, garlic butter & parmesan v	5.5
Buttered sweetheart cabbage, parsley, lemon & confit garlic v	5.5
Baby gem, pickled onion, french dressing vg	6.5
Chips, smoked garlic aioli v	5.5



Open for cocktails from 5pm, most Friday & Saturday evenings

Suppliers: Pat McLoughlin (beef & lamb), J J 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