

# LOTTIE'S

## A LA CARTE

### SNACKS

Garryhinch mushroom parfait, cornichons (vg)	4.5
House focaccia, fermented garlic & chili honey (v)	5
Potato skin, gribiche (v)	6.5
Smoked almonds / marinated riviera olives (vg)	6
Cauliflower hash brown, soy aioli (vg)	6.5

### STARTER

Silverhill duck leg croquettes, beetroot velouté, hoisin, scallions	16
Orecchiette, organic broccoli, crispy chilli oil, anchovy, breadcrumb	15
Potted shrimps & crab crumpet, ladolemonodo sauce, fennel	16
Trevisan radicchio salad, clementines, pecorino, candied walnut (v)	14
Harrissa cauliflower steak, smoked yogurt, sriracha, peanut rayu (vg)	12

### MAIN

Orecchiette, organic broccoli, crispy chilli oil, anchovy, breadcrumb	24
JJ Young chicken thighs, crisp sprouts, peanut satay, pickled shallots	26
Wild plaice, chardonnay beurre blanc, yuzu gremolata, spinach gomaee	28
Pat McLoughlin's Butcher steak, Diane sauce, watercress, celeriac fondant	34
Winetavern Pork steak, sweet & sour sauce, apple, pickled shimeji	30

### SIDES

Ballymakenny roast potatoes, smoked rosemary salt and Parmesan (v)	6
Organic Wicklow carrots, salsa verde, hazelnut dukkah (vg)	6
Organic cavolo nero, caesar dressing, tortilla crumb (v)	6
Chips, confit garlic mayo v	5



**MICHELIN**  
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## DESSERTS

<b>Lottie's Tiramisu</b>	<b>9</b>
<i>Enjoy with our Salted Caramel Espresso Martini</i>	<i>14</i>
<b>Chocolate &amp; cardamom crèmeux, pear, hazelnut brown butter</b>	<b>9.5</b>
<i>Perfect with our Hazelnut Old Fashioned</i>	<i>14</i>
<b>Bigné cardueline, Chantilly cream, Px glaze</b>	<b>9</b>
<i>Pair with glass of sweet Chateau Cernos Sauternes</i>	<i>12</i>
<b>3 scoops Scúp ice cream/sorbet (selection of flavours)</b>	<b>8.5</b>
<i>Delicious with a White Chocolate Russian</i>	<i>13.5</i>
Affogato – Scúp vanilla ice cream, espresso	7
Bailey's Affogato – espresso ice cream, espresso, Bailey's	12
Pedro's Affogato – rum & raisin ice cream, espresso, PX Sherry	12
Almond biscotti, amarena cherry (each)	2