



Early Evening Menu

Wednesday – Friday 17:00 – 18:30

2 course €35 / 3 course €40

Starter

Kilmore Quay cured scallop, almond, plum, Aleppo chilli

Heritage beetroot, St. Tola goat's cheese, organic leaves, walnut **v**

Harissa cauliflower steak, fritters, romesco sauce, chimichurri **v**

Main

Korean fried chicken, red cabbage, gochujang, sesame

Rigatoni Norma, aubergine, San Marzano tomato sauce, salted ricotta **v**

Spaghetti, Dinnish Island crab, prawns, daterini tomato, lemon, chilli

Sides

Ballymakenny roast potatoes, smoked rosemary salt & parmesan **v** €6

Country Organic Farm carrots, salsa verde **vg** €6

Organic cavolo nero, pangrattato **vg** €6

Chips, confit garlic mayo **v** €5

Organic leaves, fennel, chardonnay dressing **vg** €5

Dessert

Lottie's tiramisu

Selection of Scúp gelato/sorbets

Chocolate mousse, Bronte pistachio, Biolevante olive oil



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 among all staff. WiFi: Lotties Guest: Spring 2023