LOTTIE'S

Glass Cremant	18	Jalapeño Margarita	14
Hibiscus Rum Punch	14	Lottie's G&T	12

House focaccia, honey & chilli whipped butter **(v)** 2pc	7
Sicilian aubergine caponata **(vg)**	5
Crisps, buffalo ricotta & chive dip **(v)**	7
Smoked almonds / marinated Riviera olives **(vg)**	6/6
Potato skins, gribiche **(v)**	9
Harissa cauliflower steak, fritters, romesco, chimichurri **(v)**	12/22
Heritage beetroot, St.Tola goat's cheese, organic leaves, walnut **(v)**	14
Kilmore Quay cured scallop, almond, plum, Aleppo chilli	16
Korean fried chicken, winter slaw, gochujang, sesame	16/24
Rigatoni, Norma, aubergine, San Marzano tomato sauce, salted ricotta **(v)**	19
Spaghetti, Dinish Island crab, prawns, datterini tomato, lemon, chilli	24
JJ Young chicken thigh, green peppercorn sauce, celeriac, pickled shiitake	26
Market fish, pomme puree, fennel, sauce Grenobloise	MP
Winetavern dry-aged Pork chop, organic apple, hispi cabbage, mustard	30
Pat McLoughlin's 28-day Butcher steak, portobello mushroom, organic onion, café de Paris butter, Port jus	34
Ballymakenny roast potatoes, smoked rosemary salt & Parmesan **(v)**	6
Organic cavolo nero, Caesar dressing **(v)**	6
Country organic farm carrots, salsa verde **(vg)**	6

2026

MICHELIN 2024

MICHELIN 2025

Suppliers: Winetavern Farm (Irish pork), JJ Young (free-range Irish chicken), Wrights of Marino (fish, seafood), Pat McLoughlin (beef). Country Garden organic vegetables and salad leaves. 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 coeliacs.

100% of gratuities are distributed between all staff. WiFi: Lotties Guest: Spring 2023