



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

House focaccia, honey & chilli whipped butter (v) 2pc	5
Sicilian aubergine caponata (vg)	5
Crisps, buffalo ricotta & chive dip (v)	6.5
Smoked almonds / marinated Riviera olives (vg)	6/6
Potato skins, gribiche (v)	6.5
Korean fried chicken, winter slaw, gochujang, sesame	16/24
Kilmore Quay cured scallop, almond, plum, Aleppo chilli	16
Heritage beetroot, St.Tola goat's cheese, organic leaves, walnut (v)	14
Harissa cauliflower steak, fritters, romesco, chimichurri (v)	12/22
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)	5
Country organic farm carrots, salsa verde (vg)	6
Chips, confit garlic mayo (v)	5
Organic leaves, fennel, chardonnay dressing (vg)	5



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