Menus of the 21st Century

2017

Lobstar Restaurant Menus 2017

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Locally focused and globally artistic seasonal menu with the greatest and freshest ingredients

DINNER  EARLY LOBSTAR  BRUNCH  WINES

BITES

Carlingford Oysters

Granny Smith apple, celery, fennel, cucumber, coriander cress

€8.95 (4pc.) / €12.95 (6pc.)
Butter Poached Razor Clams
mango, courgette, sea trout roe, shallot, chervil
€7.65

Roaring Bay Mussels
saffron, white wine, cherry tomato, garlic, coriander
€6.95

STARTERS

Pan Fried Scallops
cauliflower, black pudding, Romanesco, hazelnut
€12.15

Open Mushroom Ravioli
wild mushroom, basil, truffle oil, parmesan
€9.85 / €15.35

Ahi Tuna Poke
sesame oil, chilli, soya, spring onion, rustic bread
€10.95
Chicken Wings
soya, ginger, honey, coriander, sesame seeds, garlic
€8.95

LOBSTARS

Whole Split Lobster
garlic, ginger, Béarnaise sauce, fennel and mango salad, choice of potato
€34.95

New York Style Lobster Roll
egg fried mayo, hazelnut, fennel and mango salad, twice cooked fries
€21.95

Lobstar Pot
half lobster, razor clams, mussels, sea trout, chunky tomato and saffron broth
€24.95

Lobstar Burger
poached lobster, dry aged 8oz beef, heirloom tomato textures, twice cooked fries
Lobster Ravioli
sweetcorn, fennel powder, lobster bisque
€16.45 / €24.15

FISH

Pan Fried Sea Trout
garden peas, rainbow carrots, tarragon, star anise, pistachio
€21.95

Crispy Sea Bass
celeriac, broccoli, golden beetroot, cashew nuts, mussels
€22.85

DRY AGED
Dry Aged 10oz Rib Eye

caramelized onion puree, cep and beef jus, sauce Béarnaise, choice of potato

€28.95

Dry Aged 8oz Fillet

caramelized onion puree, cep and beef jus, sauce Béarnaise, choice of potato

€29.85

Make your own ultimate surf 'n turf! Add half lobster for €13.95 or whole lobster for €24.95 to your steak!

8oz Beef Burger

dry aged 8oz beef, heirloom tomato textures, twice cooked fries

€16.85

SIDES

Twice Cooked Fries

€3.45
Truffle and Parmesan Fries
€4.95

Oven Baked Mash Potato
€3.45

Fennel and Mango Salad
€3.45

Rustic Bread with Butter
€1.95

DESSERTS

Chocolate Mousse
chocolate cake and sea salt powder, mango and basil puree, raspberry
€7.10

White Chocolate and Baileys Cheese Cake
cinnamon and ginger shortbread, redcurrant
€6.55

Eton Mess
seasonal berries, cream Chantilly, raspberry puree, vanilla merengue
€6.25