2017

Lobstar Restaurant Menus 2017

Lobstar Restaurant

Follow this and additional works at: http://arrow.dit.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation
http://arrow.dit.ie/menus21c/442

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
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
€21.95

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
21.30