



# The Loft

Brasserie

*We endeavor to source our ingredients from local,  
small suppliers*

*Fish – McAllisters*

*Fruit & Veg – Mark Smyth*

*Beef – Mark Williams, Steaks Direct*

*Cheese – Gleneely*

*Poultry & meat – Fenelons, Stillorgan*

## **HORS D'OEUVRES**

**Seafood cocktail – langoustine, trout caviar,  
ceviche, avocado (GF) €10**

**Beef tartare – beef fillet, anchovy, classic garnish  
(GF) €9**

**Ravioli of wild mushroom – homemade ricotta,  
sage, hazelnut spinach, butter sauce €8**

**Irish mussels cooked in Maddens cider & cream,  
toasted pain de campagne €9**

**Beef consommé, oxtail & spring vegetables  
(GF) €8.50**

**Breads, pickled beet dip, squash madras dip,  
Wicklow rapeseed oil €4.50**



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