



# The Loft

Brasserie

## MAINS

**Tournedo Rossini – fillet of beef, crouton, seared foie gras, port jus €28**

**Daube of Irish featherblade - pomme raifort, baby root vegetables, tomato fondue (GF) €20**

**Lamb Rack – spinach, carrot, aubergine caviar, mint & Dijon €24**

**Ray wing – lemon fondant, asparagus, crisp capers beurre noisette (GF) €21**

**Sole on the bone, truffled Duchess, bonne femme sauce (GF) €28**

**Sea bream – braised fennel, citrus stock, tarragon oil, grilled tomatoes (GF) €23**

**Homemade vegetarian filo & soya sausage, Dalkey mustard mash, double onion €17**

## FROM THE GRILL

**28 day dry aged Rump Steak (GF) €17**

**28 day dry aged Rib Eye (GF) €23.50**

**The Loft Surf & Turf, 28 day dry aged Rib Eye & tempura of cod (GF) €27**

*Choice of sauces:*

*Béarnaise, Peppercorn & brandy, garlic & shallot*

*All steaks are served with a garnish of stuffed*

*portobello mushroom, grilled tomato, crisp bacon*

*\*\*\*A full allergy listing is kept in our allergy listing folder at the bar, please ask your waiter for this information if you require it\*\*\**

## SIDES €3.50

**Tobacco onions, espelette seasoning**

**Red cabbage, cinnamon, raisins, red wine vinegar**

**Mushroom tempura, roast garlic and herb aioli**

**Skinny fries**

**Carrot & savory granola crumble**

**Colcannon**

**Steamed greens**

**Kale, rocket and quinoa salad**



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