



The Loft
Brasserie

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

Fish – Atlantis

Fruit & Veg – Mark Smyth

Beef – Mark Williams, Steaks Direct

Cheese – Gleneely

*Poultry & meat – Quigley's Cork, Fenelons, Stillorgan
Steaks Direct, Waterford*

Service charge of 10% is added to all groups of 6 & over

*Gluten free & vegan options available. Gluten free option
denotes ingredients used are gluten free but that the food
served is made in a mixed food environment*

HORS D'OEUVRES

**Goat's cheese mille feuille, beetroot, celeriac,
onion jam, pistachio €9.50**

**Smoked salmon Nicoise, baby potato, tomato,
French bean, hen egg, kalamata tapenade,
lemon yoghurt (GF) €11**

**Pan roast scallops, cauliflower & parmesan
purée, slow cooked bacon belly (GF) €13**

**Smoked cheddar & thyme croquettes, tomato
& basil passata, rocket €9.50**

**Confit pork cheek, tarragon granola,
mushroom, carrot ketchup (GF) €11**

Carrot & coriander soup, curry oil €6.50

**Confit lamb leg terrine, dates, mint aioli,
poached cranberries & cashew nuts, toasted
sourdough €9**

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