



aperitifs

The Poddle Spritz ⁹ €13

St. Germain, Soda Water, Prosecco, Hibiscus

The Liberties Lemon Drop ⁹ €13

Limoncello, Absolut Vodka, Lemon

Bean An Tí ^{1,9} €13

Glendalough Poitin, Teeling Single Malt, Cointreau, Grenadine, Lemon, Egg Whites

Paparazzi ^{1,9} €13

Campari, Disaronno, Lemon, Sugar Syrup, Egg Whites

appetizer

Charcuterie & Cheese ^{1,2,8,10E,11A} €17

Selection Of Irish Artisan Cured Meats, Whipped Goat's Cheese, Grilled Sourdough

Pan Seared Scallops ^{2,3,4,5,8,11A,12,13} €18

Butternut Squash Puree, Crisp Pancetta, Black Pudding Crumble

Beef Croquette ^{1,2,8,10G,11A,12,13} €15

Over Night Pulled Beef Cheek, Pickled Red Onion, Smoked Aioli

Burrata ^{2,8,10G,12,13} €15

Heirloom Tomato, Roast Pepper Sauce, Toasted Pistachio, Kalamata Olive Crumble

Beetroot Risotto ^{6,10G,12,13} €14

Pistachio, Vegan Cheese (V)

Seafood Paella ^{1,2,3,4,5,8,9,12,13} €17

Saffron Infused Rice, Mixed Seafood, Chorizo

mains

Cornfed Organic Chicken ^{2,8,9,12,13} €22

Three Bean Cassoulet, Smoked Gubbeen, Shaved Grana Padano

Chargrilled Rib Eye ^{1,2,9,11A,12,13} €35

Colcannon Potato, Burnt Onion Jam, Buttermilk Fried Onions, Béarnaise Sauce / Whiskey Peppercorn Sauce

Hand Rolled Gnocchi ^{1,2,6,10A,11A,12,13} €18

Butternut Squash, Toasted Almonds, Crisp Vegetables Leaves

Pan Seared Seabass ^{2,3,4,5,9,12,13} €24

Summer Ratatouille, Beurre Blanc Sauce

Rigatoni ^{1,2,9,11A,12,13} €20

Wild Forest Mushrooms, Truffle, Grana Padano

Confit Cabbage ^{6,8,10D,12,13} €18

Date Purée, Wild Garlic, Emulsion, Cabbage Crisps, Shaved Pecorino Cheese

Smoked Rack Of Bacon ^{1,2,8,9,11A,12,13} €18

Apple & Cheddar Potato Cake, Steamed Vegetables, Red Wine Jus

on the side

Triple Cooked Chips ^{11A} €5

Beer Battered Onion Rings ^{1,2,11A} €5

Creamed Mash ² €5

Steamed Greens ² €5

Mixed Leave Salad ^{1,2,12} €5

- ✔ Seasons Menus Are Prepared Using The Freshest, Produce From Locally Sourced Suppliers Focusing On Seasonal Produce.
- ✔ We Make Every Effort To Ensure Our Ingredients Have Not Travelled Far And Are Free From Pesticides, Waxes & Preservatives.
- ✔ Seasonal Food Is Fresher, Tastier & More Nutritious For You Our Guest And We Look Forward To Welcoming You Soon.

HYATT CENTRIC™
THE LIBERTIES DUBLIN



ALLERGENS:

(1) Egg, (2) Milk, (3) Shellfish, (4) Molluscs, (5) Fish, (6) Peanut, (7) Sesame, (8) Soy, (9) Sulphur Dioxide, (10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, (11) Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, (12) Celery, (13) Mustard, (14) Lupin