



# Menu Selections

*Our award-winning food is prepared to the highest of standards by executive chef Tom Meeneghan and head chef Nick Noakes to ensure an exquisite dining experience.*

Our à la carte menu gives you a wide array of dishes to choose from, scroll on to see what's on offer. We would ask you to select two dishes from our soups and starters, two from our mains and one dessert.

Menu items are all inclusive of VAT and exclusive of 12.5% service charge.

A silent vegetarian option is available and we are very happy to cater for all dietary requirements. For example, many dishes can be adapted for those following a gluten-free diet and we have a full vegan menu available.

Our mission is for every guest to be blown away by the food they experience at Fallon & Byrne. If you have something particular in mind please let us know. Our chefs would be more than delighted to work with you to create a bespoke menu for your event.

FALLON & BYRNE  
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS

# A La Carte Menu

## SOUPS

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Roast Tomato €8  
red pepper & basil salsa

Sweet Potato, Ginger & Coconut €8  
edamame & black bean salsa

Creamy Sea Food Chowder €8  
F&B Bakery sourdough croutons

Country Vegetable €8  
charred corn & spring onion

## STARTERS

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Confit Duck Leg €12  
cucumber & herb salad, pineapple & chilli dressing

Burrata Salad €14  
rocket leaf, 18 month Parma Ham, rocket & hazelnut pesto

F&B Signature Caesar Salad €10  
Free-range smoked bacon, parmesan shavings, F&B Bakery sourdough croutons

Macerated Tomato Salad €10  
Butter head lettuce leaf, basil, olive crumb, F&B Bakery ciabatta croutons

Irish Organic Salmon Ceviche €14  
green tea whipped avocado, mango, F&B Bakery brown bead crisp

Smoked Salmon & Salmon Rillettes €14  
red chard & cucumber, mustard, dill & honey dressing, F&B Bakery crostini

Carpaccio of Beetroot €11  
orange beetroot purée, candied walnuts, rocket & feta

# A La Carte Menu



## MAINS

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Roast Monkfish wrapped in Parma Ham €32  
onion pepper confit, pea risotto fritter, balsamic syrup

Pan Fried Irish Organic Salmon €32  
spinach, crayfish thermidor sauce

Pan Fried Seabass €30  
grilled sprouting broccoli, caponata

Grilled Scarlet Heifer Fillet Steak €38  
red onion marmalade, choice of: *red wine jus* • *brandy peppercorn* • *mushroom cream sauce*

Slow Cooked Daube of Beef €32  
celeriac truffle salsa, Madeira glaze

Pan Roasted Irish Free-range Chicken Breast €28  
charred leek, romesco sauce, smoked almond oil

Slow Roasted Co. Mayo Free-Range Pork €30  
burnt apple, sage & onion wellington, jus

Rack of Leinster Lamb €38  
Shepherd's pie, minted pea purée

*Aside from monkfish, all dishes served with:  
potato fondant, thyme roasted carrots & sugar snaps*

# A La Carte Menu

## DESSERTS

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Assiette of Mini Desserts €12

lemon curd, vanilla bean cheesecake, praline tropézienne, popping candy,  
fresh berries, vanilla ice-cream

Salted Caramel & Cocoa Atelier Chocolate Tart €9

orange confit, crème Chantilly

Vanilla Bean Cheesecake €9

sauce anglaise, granola cookie crumb

Lemon Meringue Tart €9

raspberry sorbet

Panna Cotta €9

griottine cherries, kirsch syrup, Anzac biscuit

## NIGHT TIME NIBBLES

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Romana pizza slice €5

Classic sandwich selection €5

Gourmet sandwich selection €6

Jumbo sausage rolls €3

Pulled pork empanadas €4

Hummus bowl, ras el hanout, flat bread €3

Fish & chips in a box, Tartare sauce €7