

Fixed Price Menu

2 COURSES €22.95 • 3 COURSES €28.95

STARTERS

Pear, walnut & gorgonzola piccante salad, green beans, baby spinach, radicchio, balsamic

Soup of the day served with Fallon & Byrne soda bread

Irish free-range chicken liver pâté, mixed leaves, red onion marmalade, Fallon & Byrne baguette

Classic Caesar salad, crisp pancetta, Parmesan shavings, garlic croutons, chives

MAINS

Barley, carrot & cumin stew, fresh coriander, rainbow chard

Irish beef burger, bacon, Cheddar, baby gem, beef tomato, red onion, pickled cucumber, basil aioli, coleslaw, French fries

Irish free-range chicken breast, tomato & pepper Provençale sauce, basmati rice

Baked Goatsbridge trout, leeks, carrots, baby boiled potatoes, Connemara mussel & white wine sauce

Aged Irish rib eye of beef, French fries, mixed leaves (€9 supplement)

Choose from: red wine jus • peppercorn sauce

DESSERTS

Panna cotta, berry compote & shortbread biscuit

Selection of Fallon & Byrne homemade gelato

Orange & poppyseed cake, Fallon & Byrne orange sorbet, Grand Marnier crème anglaise,

Farmhouse cheeseboard, cornichons, capers, quince, grapes, crackers (€5 supplement)

Sides €4.95

ROASTED GARDEN VEGETABLES • MIXED LEAF SALAD • CHUNKY POTATO WEDGES • SAUTÉED BROCCOLI
POTATO GRATIN • CREAMED MASHED POTATO • FRENCH FRIES • SAUTÉED NEW POTATOES • CLASSIC COLESLAW

If you have any dietary requirements, or would like to see our vegan menu, please let us know.

Meats locally sourced by our butchers, cheeses selected by our cheesemongers,
bread handcrafted daily in our Exchequer Street bakery and sold at the café deli.

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Prices ex. gratuity & drinks. Discretionary service charge of 12.5% for groups of 6+.