

# Fixed Price Menu

2 COURSES €23.95 • 3 COURSES €29.95

## 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.

t: +353 1 230 3300 e: peoplespark@fallonandbyrne.com

w: fallonandbyrne.com

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