



Menu Selections

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

There are three menus to choose from but please note that during the Covid period, only the à la carte menu is available. From that menu, we 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

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

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

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

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

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

Family Style Banquet Menu



€46 per person

please choose three mains and two salads

ANTIPASTI SELECTION

Olives, artichokes, sun-dried tomatoes • Charcuterie board • Farmhouse cheeses
Selection of breads from the Fallon & Byrne Bakery

SAMPLE MAINS

Lamb, aubergine & chickpea curry
Whole grilled sea bass, herb & lemon gremolata
Thyme, rosemary & garlic-roasted Portobello mushroom, halloumi, rocket salad
Parmesan risotto cakes, rocket salad, lemon aioli
Spiced fillet of aged Irish beef kebabs, pickled vegetables
Chickpea & chorizo cassoulet
Baked Raclette cheese, potato, bacon, onion, herbs, garlic, cream, baguette
Chunky vegetable & gnocchi cassoulet

SAMPLE SALADS

Shaved duck, beetroot, croutons
pickled cabbage, red bean, sultana • cherry tomato, artichoke, olive
fennel, orange, spring onion
potato, walnut, asparagus, honey mustard dressing
red wine-poached pears, blue cheese, pine nut

DESSERT

Deluxe mini dessert platter
Filter coffee & tea

Canapé Menu



€18 per person

COLD



Salmon ceviche, baby gem & citrus crème fraîche

Compressed melon, cured ham & feta skewer

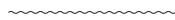
Fivemiletown goat's cheese, beetroot & roasted hazelnut crostini

Smashed avocado & roasted Ramiro pepper on pitta bread

Honey-roasted ham hock & barbecued pineapple on brioche bun

Baba ganoush & lemon confit on focaccia

HOT



Chorizo & potato frittata/Asparagus & potato frittata

Panko-breaded tiger prawn & Asian slaw