

THE WINE CELLAR

Menu by executive chef Tom Meenaghan and head chef Nick Noakes, using the bounty from our Food Hall.

A NIBBLE WITH WINE

Smoked almonds €5

Mixed olives with sun-dried tomatoes €5

Crostini, basil pesto, sun-dried tomato pesto & houmous €8

Chunky potato wedges with basil aioli €7

CONSERVAS

served in their tin with soda bread crisp on the side

Marinero de Santoña boquerones (marinated anchovies) €10

Don Gastronom Galician razor clams €14

Mariscadora queen scallops with tomato sauce €9.5

SMALL PLATES

Mediterranean fish stew, gremolata, baguette €12

Irish free-range chicken liver pâté, red onion marmalade, mixed leaves, baguette €14

Braised squid, paprika, fennel, olive & orange crumb, baguette €12

Beef tomato, tuna caper mayonnaise, rocket, brown bread €12

Houmous, dukkah, charred sprouting broccoli, rocket, red peppers, flatbread €12

Artichoke heart, sun-dried tomato, Gold River Farm leaves, balsamic reduction, croutons €7

CHEESE & CHARCUTERIE

Cheese board – our selection of the finest seasonal cheeses from the food hall, quince, grapes, baguette €16

Charcuterie board – a selection of premium cured meats from the food hall, cornichons, baguette €15

Mixed board – our choice of superior cheeses & charcuterie, quince, grapes, cornichons, baguette €20

The Works – Irish free-range chicken liver pâté, cheese, charcuterie, accompaniments, baguette €24

100% PURE BREED IBÉRICO DE BELLOTA

hand-carved from free-range, acorn-fed, Salamanca pigs and served simply with sourdough picos

Jamon de Bellota Ibérico (50g) €23 Paleta de Bellota Ibérica (50g) €14

PASTA

Fresh pasta made daily by our chefs

Choose from: tagliatelle • conchiglie • fusilli

Basil pesto, 24-month Parmigiano Reggiano €14

Slow braised short rib of beef & mushroom ragu €18

Dublin Bay prawns, cherry tomato, garlic, scallions, chilli €20

Crushed peas & leek, EVOO, feta, courgette crisp €16

PIZZA

GARLIC PIZZA BREAD €7
Sea salt, thyme, rosemary

MARGHERITA €14
Tomato sauce, fior di latte, basil

SPICY DEVIL €16.5
Tomato sauce, fior di latte, 'Nduja, Toscano salami,

LA DOLCE VITA €15.5
Tomato sauce, fior di latte, prosciutto di Parma, Parmigiano Reggiano, rocket, basil, EVOO

CAPRICCIOSA €15.5
Tomato sauce, fior di latte, honey-baked ham, Toscano salami, mushroom, artichoke

LA BANDIERA €14.5
Basil pesto, cherry buffalo mozzarella, Parmigiano Reggiano, cherry tomato

DIPS €1.50 basil aioli • truffle mayo • garlic & lemon mayo

DESSERTS

Chocolate brownie sundae, Scúp vanilla gelato €8

Panna cotta, berry compote, shortbread biscuit €8

Chocolate marquise, clementine, whipped cream €8

Scúp lime sorbet, mango, charred pineapple €8

JOIN US FOR €1 CORKAGE

Enjoy any bottle from our cellar shelves for just €1 corkage, every Sunday, Monday and Tuesday. €10 corkage Wed-Sat.

FALLON & BYRNE
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS

PROUD TO WORK WITH

Fratelli Galloni • Giorgio Cravero • Gold River Farm • Gotje Smokehouse • La Fiammante • Le 5 Stagioni • Levoni • Manor Farm • Marinero de Santoña • Montellano • Pat McLoughlin Butchers • Scúp Gelato • Wright's of Marino