

# Early Bird Dinner

2 COURSES €33 • 3 COURSES €39

All evening Sunday to Tuesday • 5.30pm–7pm Wednesday to Saturday

## STARTERS

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### Butternut Squash & Red Pepper Soup

spiced hazelnuts, crème fraîche

### Signature Caesar Salad

bacon lardons, grated Parmesan, garlic croutons, chives

### Tom Lynch Ham Hock Terrine

F&B toasted brioche, piccalilli, lamb's leaf salad

### Beetroot Three Ways

roasted purple beets, salt baked golden beets, pickled candied beets, candied walnuts, house made garlic, lemon & herb vegan cheese, house made blackberry dressing

## MAINS

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### Pan-Seared Seabass

carrot purée, sautéed potatoes, prosciutto, fine beans

### Roasted Free-range Irish Chicken Breast

Chasseur sauce - tomato concasse, pearl onions & tarragon, king oyster mushroom, garlic mash, tenderstem broccoli

### Harissa-spiced Carrot & Lentils

braised fennel, charred red onions, natural yoghurt

### Scarlet Heifer Aged Irish Rib-eye Steak €14 supplement

lamb's leaf salad, French fries, bearnaise sauce

## SHARING SIDES €6

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duck fat roasted potatoes • roasted garlic mash • roasted butternut squash & red onion, sage butter • tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, house dressing €3.5

## DESSERTS

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### Knickerbocker Glory

chocolate sponge, stewed cherries,  
house-made white chocolate ice cream

### Chocolate Parfait

cookies, coffee ice cream

### Apple Brioche Bread & Butter Pudding

caramel sauce, vanilla ice cream

### Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers

Prices exclude tea/coffee and service  
charge of 12.5% for groups of 6 or more

FALLON & BYRNE  
DUBLIN

Allergen menu available – please  
ask your server.

FOR FOOD LOVERS BY FOOD LOVERS

# THE DINING ROOM

## A La Carte Lunch

### STARTERS

#### Butternut Squash & Red Pepper Soup €9

spiced hazelnuts, crème fraîche

#### Signature Caesar Salad €10

bacon lardons, grated Parmesan,  
garlic croutons, chives

#### Superfood salad €14

quinoa, tenderstem broccoli, sweet potato, toasted  
sunflower seeds, pomegranate, feta

#### Pickled Mackerel €12

baby potato & spring onion salad, saffron aioli

#### Trio of Beetroot €14

roasted purple beets, salt baked golden beets & pickled  
candied beets, candied walnuts, house made garlic, lemon  
& herb vegan cheese, house made blackberry dressing

#### Seared Kilkeel Harbour Scallops €17

smoked black pudding crumb, cauliflower  
purée, scallop roe powder

#### Tom Lynch Ham Hock Terrine €12

piccalilli, toasted F&B brioche, lambs leaf salad

### MAINS

#### Venison Ragù €18

house made conchiglie pasta, curly kale, parmesan  
shavings

#### Truffle Cream Fusilli €18

wild mushrooms, rocket, pecorino

#### Lemon & Jerusalem Artichoke Risotto €18

roasted artichoke, lemon zest, artichoke crisp

#### Pan-Seared Seabass €28

carrot purée, figs, sautéed potatoes, prosciutto,  
fine beans

#### Kilmore Quay Panko-breaded Cod €18

crushed mint peas, house made tartare sauce, french fries

#### Roasted Free range Irish Chicken Breast €26

Chasseur sauce - tomato concasse, pearl onions & tarragon,  
king oyster mushroom, garlic mash, tenderstem broccoli

#### Scarlet Heifer Rump Steak Sandwich €21

Garlic F&B ciabatta, onion relish, baby gem lettuce, slow  
roasted tomatoes, french fries

#### Angus-Wagyu Beef Burger 8oz €24

Tom Lynch crispy bacon, cheddar, gherkin, relish, Builín  
Blasta's smoked onion mayo, F&B brioche bun, French  
fries,

#### Scarlet Heifer Rib Eye Steak 10oz €42

lamb's leaf salad, French fries & brandy peppercorn  
sauce

### SHARING SIDES €6

duck fat roasted potatoes • roasted garlic mash • roasted butternut squash & red onion, sage butter •  
tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, house dressing €3.5

#### PROUD TO WORK WITH

Carlingford Oyster Co. • Compsey Creamery  
• Keeling's Fruit • Irish Black Butter • Kissas Dairy  
• Manor Farm • Marcel Petite • Pat McLoughlin • The  
Scarlet Heifer • Tom Lynch • Wright's of Marino

#### USING OUR KNOW HOW

Our head chef Owen Burns works with our team of food lovers  
to source the best of land and sea from these shores and beyond.  
You'll find many of these exceptional products in our Food Hall,  
along with the bread we serve, baked fresh on-site every day.

Prices exclude tea/coffee and service charge of 12.5% for groups of 6 or more

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FALLON & BYRNE  
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS

DESSERTS & CHEESES

# THE DINING ROOM

## DESSERTS €9

### Black Forest Knickerbocker Glory

chocolate sponge, stewed cherries,  
house-made white chocolate ice cream

### Smoked Old Fashioned

orange cake, honeycomb, orange segments,  
malt & whiskey ice cream

### Chocolate Parfait

cookies, coffee ice cream

### Apple Brioche Bread & Butter Pudding

caramel sauce, vanilla ice cream

*all ice creams are made in house by our pastry chef Olivia Lawlor*

## CHEESES

### FARMHOUSE CHEESEBOARD €14

a selection of four Irish and European cheeses from the Food Hall  
*served with grapes, quince and crackers*

### SIGNATURE CHEESE PLATES

#### Truffle Brie (50g) €9

*the most coveted cheese from our cheese counter served with Irish honey and charcoal crackers*

*Great with a glass of Tuffeau Blanc de Blancs Sparkling Chardonnay €9*

#### Comté Grand Cru (50g) €8

*aged for 24 months in Fort Saint-Antoine served with Irish black butter and sourdough crackers*

*Great with a glass of Domini Venetti 'La Casetta' Ripasso €14.50*

#### Napoléon (50g) €9

*Fudgey ewe's milk cheese served with black cherry jam, a sprinkle of Piment d'Espelette  
and Irish brown bread crackers*

*Great with a glass of Scala Ciro Rosso Gaglioppo €11*

## DESSERT COCKTAILS

€14

### Alexander

*Dingle gin, Bols crème de cacao brown, fresh cream*

### Toblerone

*Baileys, Bols crème de cacao white, Frangelico, fresh cream*

# THE DINING ROOM

## A La Carte Dinner

### STARTERS

#### Butternut Squash & Red Pepper Soup €9

spiced hazelnuts, crème fraîche

#### Signature Caesar Salad €10

bacon lardons, grated Parmesan,  
garlic croutons, chives

#### Trio of Beetroot €14

roasted purple beets, salt baked golden beets & pickled  
candied beets, candied walnuts, house made garlic, lemon  
& herb vegan cheese, house made blackberry dressing

#### Seared Kilkeel Harbour Scallops €17

smoked black pudding crumb, cauliflower  
purée, scallop roe powder

#### Pickled Mackerel €12

baby potato & spring onion salad, saffron aioli

#### Tom Lynch Ham Hock Terrine €12

piccalilli, toasted F&B brioche, lambs leaf salad

#### Carlingford Lough Oysters €3 each • 6 for €15

served natural or grilled with garlic butter

### MAINS

#### Harissa Spiced Carrot & Lentils €22

braised fennel, charred red onions, natural yoghurt

#### Pan Seared Atlantic Halibut €34

curried cauliflower, lemon beurre blanc, samphire

#### Pan Seared Seabass €28

carrot purée, figs, sautéed potatoes, prosciutto,  
fine beans

#### Roasted Free range Irish Chicken Breast €26

Chasseur sauce - tomato concasse, pearl onions & tarragon,  
king oyster mushroom, garlic mash, tenderstem broccoli

#### Angus Wagyu Beef Burger 8oz €24

Tom Lynch crispy bacon, cheddar, gherkin, relish, Builín  
Blasta's smoked onion mayo, F&B brioche bun, French  
fries,

#### Scarlet Heifer Rump Fillet 10oz €29

lamb's leaf salad, French fries

#### Scarlet Heifer Rib Eye Steak 10oz €42

lamb's leaf salad, French fries

\*All steaks served with your choice sauce  
Béarnaise • brandy peppercorn • truffle butter

### SHARING SIDES €6

duck fat roasted potatoes • roasted garlic mash • roasted butternut squash & red onion, sage butter •  
tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, house dressing €3.5

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