

Set Lunch Menu

3 COURSES €36 per person

STARTERS

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

Pickled Mackerel

baby potato & spring onion salad, saffron aioli

MAINS

Harissa Spiced Carrot & Lentils

braised fennel, charred red onions, natural yoghurt

Roasted Free Range Irish Chicken Breast

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

Pan Seared Seabass

carrot purée, sautéed potatoes, prosciutto,
fine beans

Co. Wicklow Angus Wagyu Beef Burger

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 €14 supplement

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

DESSERTS

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

Allergen menu available – please
ask your server.

FALLON & BYRNE
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS

Set Dinner Menu

3 COURSES €52 per person

STARTERS

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

Pickled Mackerel

baby potato & spring onion salad, saffron aioli

MAINS

Harissa Spiced Carrot & Lentils

braised fennel, charred red onions, natural yoghurt

Roasted Free Range Irish Chicken Breast

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

Pan Seared Atlantic Halibut

curried cauliflower, lemon beurre blanc, samphire

Scarlet Heifer Rib Eye Steak 10oz €14 supplement

lamb's leaf salad, French fries, bearnaise 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

DESSERTS

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 drinks, tea/coffee and
service charge of 12.5% for groups of 6 or
more

Allergen menu available – please
ask your server.

FALLON & BYRNE
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS