

THE DINING ROOM

A La Carte

STARTERS

Butternut Squash & Parmesan Soup €9

Soft poached egg, toasted hazelnut, brown butter and sage

Golden Beetroot and Marinated Goat's Cheese Salad €12

Ginger spiced puree, caraway linseed crisp, dressed bitter leaves

Potted Duck €14

Slow cooked duck legs, set and topped with a port jelly, mushrooms a la greque, toasted sourdough and truffled butter

Scallops with Bacon and Cabbage €17

Roast scallops, bacon jam, kale salsa verde and Jerusalem artichoke

Home Smoked Salmon €13

Salmon smoked in house, cucumber pickle, horseradish and dill cream cheese, Guinness Bread

MAINS

Cauliflower Cheese €22

Roasted Cauliflower and Hegarty's cheddar. Warm fregola salad with apple, raisin, caper, and watercress

Cod, Cockles and Mussels €28

Roast cod with cockles and mussels steamed in cider. Smoked butter sauce with sea herbs

Roast Chicken and Leek €26

Roast breast of free-range chicken, croquette of confit leg, wild garlic hasty pudding, grilled leek and black garlic purée

Lamb, Potato, Onion and Parsley €29

Saddle of lamb marinated in sheep's yoghurt, braised shoulder, potato and sheep's cheese purée, roast onion, potato terrine and salsa verde

Pat McLoughlin's Rib Eye Steak 10oz €42

Eckled onion ring, watercress, celeriac and horseradish cream and chips

*All steaks served with your choice sauce

Béarnaise • Green Peppercorn • Salsa Verde

SHARING SIDES €6

roasted garlic mash • signature caesar salad • tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, house dressing €3.50

PROUD TO WORK WITH

Compsey Creamery • Keeling's Fruit

• Irish Black Butter • Kissas Dairy • Manor Farm

• Marcel Petite • Pat McLoughlin

• Tom Lynch • Wright's of Marino

USING OUR KNOW HOW

Our head chef Richard Bourne 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

Allergen menu available – please ask your server.

FALLON & BYRNE
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS


DESSERTS & CHEESES

THE DINING ROOM

DESSERTS €9

Hot Chocolate Sundae

Vanilla ice cream, honeycomb, brownie, topped with hot chocolate mousse

Pink Rhubarb and Yogurt Panna Cotta

Blood Orange, poached rhubarb and jelly, confit zest and citrus shortbread

Caramel and Coffee Choux Bun

Caramelised white chocolate cream, coffee caramel, hazelnut ice-cream and crumb

Sorbet and Granita

Lemon and basil sorbet and raspberry granita

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