

THE DINING ROOM

A La Carte

STARTERS

Butternut Squash & Parmesan Soup €10
Toasted hazelnut, brown butter and sage

**Golden Beetroot and Marinated Goat's
Cheese Salad** €12

Ginger spiced purée, 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 €14

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

MAINS

Cauliflower Cheese €24

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 and sea herbs

Roast Chicken and Leek €27

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 €30

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

Pickled onion ring, watercress, celeriac and
horseradish cream.

*All steaks served with your choice sauce

Béarnaise • Green Peppercorn • Salsa Verde

SHARING SIDES

- Duck Fat Chips €5 • Steamed New Season Potatoes, brown butter and chives €5 • Classic Caesar Salad, anchovy, Parmesan, croutons €6 • Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond €6 • Gold River Farm Mixed Leaves, cabernet sauvignon dressing €4

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 5 or more

Allergen menu available – please
ask your server.

FALLON & BYRNE
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS


DESSERTS & CHEESES

THE DINING ROOM

DESSERTS €10

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

Early Bird Dinner

2 COURSES €36 • 3 COURSES €42

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

STARTERS

Butternut Squash & Parmesan Soup

Toasted hazelnut, brown butter and sage

Home Smoked Salmon

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

Golden Beetroot and Marinated Goats Cheese Salad

Ginger spiced purée, caraway linseed crisp, dressed bitter leaves

MAINS

Cod, Cockles and Mussels

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

Roast Chicken and Leek

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

Cauliflower Cheese

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

Pat Mccloughlin's Irish Rib Eye Steak €14 supplement

Pickled onion ring, watercress, celeriac and horseradish cream, Béarnaise sauce

SHARING SIDES

- Duck Fat Chips €5 • Steamed New Season Potatoes, brown butter and chives €5 • Classic Caesar Salad, anchovy, Parmesan, croutons €6 • Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond €6 • Gold River Farm Mixed Leaves, cabernet sauvignon dressing €4

DESSERTS

Hot Chocolate Sundae

Vanilla Ice-cream, honeycomb, brownie. Topped with a hot chocolate mousse

Pink Rhubarb and Yogurt Panna Cotta

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

Sorbet and Granita

Lemon and basil sorbet and raspberry granita

Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers

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DUBLIN

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Allergen menu available – please ask your server.

Set Dinner Menu

3 COURSES €59 per person

STARTERS

Butternut Squash & Parmesan Soup

Toasted hazelnut, brown butter and sage

Golden Beetroot and Marinated Goats Cheese Salad

Ginger spiced purée, caraway linseed crisp, dressed bitter leaves

Home Smoked Salmon

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

MAINS

Cauliflower Cheese

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

Roast Chicken and Leek

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

Cod, Cockles and Mussels

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

Pat Mcloughlin's Rib Eye Steak 10oz €12 supplement

Pickled onion ring, watercress, celeriac and horseradish cream, Béarnaise sauce

SHARING SIDES INCLUDED

- Duck Fat Chips • Steamed New Season Potatoes, brown butter and chives • Classic Caesar Salad, anchovy, Parmesan, croutons • Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond • Gold River Farm Mixed Leaves, cabernet sauvignon dressing •

DESSERTS

Hot Chocolate Sundae

Vanilla Ice-cream, honeycomb, brownie. Topped with a hot chocolate mousse

Yogurt Panna Cotta With Pink Rhubarb

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

Sorbet and Granita

Lemon and basil sorbet and raspberry granita

Farmhouse Cheeseboard

served with quince, grapes & crackers €5 supplement

Prices exclude drinks, tea/coffee and service charge of 12.5% for groups of 5 or more

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