

# 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 & 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 puree, caraway linseed crisp, dressed bitter leaves

## MAINS

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### 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, Bearnaise sauce and chips

## SHARING SIDES €6

roasted garlic mash • signature caesar salad • tenderstem broccoli, toasted almonds, lemon dressing

• French fries • garden salad, house dressing €3.50

## DESSERTS

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### 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

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