

THE DINING ROOM

WORKER'S LUNCH

Mussels Cooked in Cider €18

Smoked bacon and kale gremolata. Served with a toasted sourdough.

Open Steak Sandwich €26

Pat McLoughlin's rump steak, horseradish cream, green sauce, watercress and pickled onions. Served on a toasted Ciabatta with chip sticks.

Fish Finger Sandwich €20

Tartar sauce, chopped egg, pickled cucumbers and baby gem, served on Fallon and Byrne white loaf with chip sticks.

Roast Hen of the Woods on Toast €16

Toasted ciabatta, wild garlic pesto, plant-based mayo, pickled shallot and chip sticks.

SIDES

Duck Fat Chips €5. **Steamed New Season Potatoes**, Brown Butter and Chives €5. **Classic Caesar Salad**, with anchovy, Parmesan, croutons €6. **Grilled Tenderstem Broccoli**, lemon yoghurt and smoked almond €6. **Gold River Farm Mixed Leaves**, cabernet sauvignon dressing €3.50

Allergen menu available – please ask your server.

Please note there's a service charge of 12.5% for groups of 5 or more.

FALLON  BYRNE
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS

Lunch Menu

2 COURSES €36 3 COURSES €42 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

Braised Shoulder of Irish Lamb

Potato and sheep's cheese puree, crispy shallots, potato terrine, green sauce

Pat McLoughlin's Irish Rib Eye Steak 10oz €14 supplement

Pickled onion ring, watercress, celeriac and horseradish cream, Bearnaise sauce and chips

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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