

# Set Lunch Menu

3 COURSES €36 per person

## STARTERS

### Butternut Squash & Parmesan Soup

Toasted hazelnut, brown butter and sage

### 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 • signature caesar salad •  
tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, house dressing €3.5

## DESSERTS

### Hot Chocolate Sundae

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

### Baked Yogurt Panna Cotta with Pink Rhubarb

Blood Orange, poached rhubarb and jelly, confit zest and  
orange cookie

### 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

### 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

# Set Dinner Menu

3 COURSES €52 per person

## STARTERS

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### Butternut Squash & Parmesan Soup

Toasted hazelnut, brown butter and sage

### Tom Lynch Ham Hock Terrine

F&B toasted brioche, piccalilli, lamb's leaf salad

### Pickled Mackerel

baby potato & spring onion salad, saffron aioli

## MAINS

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### 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

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duck fat roasted potatoes • roasted garlic mash • signature caesar salad • tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, house dressing €3.5

## DESSERTS

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### Hot Chocolate Sundae

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

### Caramel and Coffee Choux Bun

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

### Baked Yogurt Panna Cotta With Pink Rhubarb

Blood Orange, poached rhubarb and jelly, confit zest and orange cookie

### Sorbet and Granita

Lemon and basil sorbet and raspberry granita

### 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

FALLON  BYRNE  
DUBLIN

Allergen menu available – please ask your server.

FOR FOOD LOVERS BY FOOD LOVERS