

the
WINE CELLAR
AT FALLON & BYRNE

to share

PÂTÉ BOARD 15
Irish free-range chicken liver
pâté, red onion marmalade,
mixed leaves, baguette

CHEESE BOARD 18
Seasonal cheeses from our
Food Hall, quince paste,
grapes, baguette

CHARCUTERIE BOARD 17
Premium cured meats from
our Food Hall, cornichons,
baguette

THE WORKS 31
Irish free-range chicken liver
pâté, cheese, charcuterie,
accompaniments, baguette

sides

GARLIC PIZZA BREAD 8.5

**CHUNKY POTATO WEDGES
& BASIL AIOLI** 7.5

BASIL AIOLI 3

TRUFFLE MAYO 3

GARLIC & LEMON MAYO 3

to start

SMOKED ALMONDS 5

HOUSE MIXED OLIVES 5

**ROSEMARY & SEA-SALT
FOCACCIA** 7.5
Extra virgin olive oil

PADRÓN PEPPERS 7.5

TRUFFLE ARANCINI 8
Parmesan cream

TRUFFLE BRUSCHETTA 10
House made ricotta,
truffle, honey

BURRATA 16
Beetroot, chicory,
orange, pistachio

mains

TONNARELLI ALLA GRICIA 20
Guanciale, Pecorino Romano, black pepper
(vegetarian option available)

BOLOGNESE 25
Beef ragù, pappardelle, basil pesto,
stracciatella

WILD GARLIC CONCHIGLIE 20
Ricotta, pickled chilli, crispy shallots

MEDITERRANEAN FISH STEW 20
With salsa verde & freshly baked baguette

COPPA 27
Braised pork neck, polenta, marsala sauce

PRAWN TAGLIATELLE 25
Tomatoes, bisque, chilli, garlic

pizza

MARGHERITA 16
Tomato sauce, fior di latte, basil

SPICY DEVIL 19
Tomato sauce, fior di latte, 'Nduja, Ventricina salami

LA BANDIERA 17
Basil pesto, cherry tomato, buffalo mozzarella, Grana Padano

SAUSAGE & PEPPERS 18
Pork sausage, fried peppers, mozzarella, green olive
and pickled chilli dressing, Parmesan, oregano

LA DOLCE VITA 18
Tomato sauce, fior di latte, Devodier Prosciutto di Parma,
Grana Padano, rocket, basil, EVOO

Allergen menu available

A 12.5% service charge applies
to groups of 4 or more

WINE IS KIND OF OUR THING.

If you're after something else, just ask a member of staff. We have over **300 wines available** from our cellar shelves

€1 corkage Sunday to Tuesday.
€10 corkage Wednesday to Saturday.

sparkling

CA' DEL RORO 'CULT' PROSECCO Glera, Veneto, Italy, N.V.	9.5 / 40
LE TUFFEAU BLANC DE BLANC Chardonnay, Loire, France, 2023	11 / 49
RENARDT-FACHE BUGEY CERDON 'INITIALE' Gamay, Jura, France, 2023	18.5 / 70
GASTON CHIQUET Brut Reserve, Champagne, France, N.V.	20 / 95


rosé & skin contact

JEAN LEON 3055 ROSE Pinot Noir, Penedes, Spain, 2023	10 / 40
PITTNAUER ROSÉ KONIG Blaufrankisch, Burgenland, Austria, 2023	13.5 / 54
ARIANNA OCCHIPINTI SP68 BIANCO Zibibbo, Albanella, Sicily, Italy, 2022	66

non-alcoholic

KOLONNE NULL Riesling, Germany, 2023	9 / 35
KOLONNE NULL Cuvee Rouge No. 2, Spain, N.V.	9 / 35

 = Organic

 = Vegan

Please note that our wines may contain sulphites

white

LOMBELINE BLANC Sauvignon Blanc, Loire, France, 2023	9 / 35	GEIL TROCKEN Riesling, Rheinhessen, Germany, 2023	13 / 49
BARDOS Verdejo, Rueda, Spain, 2023	10 / 38	BERNHARD OTT 'AM BERG' Grüner Veltliner, Wagram-Kamptal, Austria, 2023	15 / 58
VILLA MARCHESI Pinot Grigio, Friuli, Italy, 2023	10.50 / 39	TERRAS GAUDA 'O ROSAL' Albariño, Loureiro, Caiño, Spain, 2022	15 / 58
POUCO COMUM Alvarinho, Minho, Portugal, 2023	11 / 43	DOMAINE VINCENT WENGER CHABLIS Chardonnay, Burgundy, France, 2023	16 / 62
PLAN DE MOINES CÔTES DU RHÔNE BLANC Grenache, Roussane, Rhône, France, 2023	12.5 / 48		
FRAMINGHAM Sauvignon Blanc, Marlborough, New Zealand, 2023	12.5 / 49		

red

ADACIO PRIMITIVO SALENTINO IGP Primitivo, Puglia, Italy, 2021	9.5 / 36	MARQUES DE TOMARES RIOJA RESERVA Tempranillo, Rioja, Spain, 2017	14 / 55
GRAN SASSO 'LA BELLA ADDORMENTATA' Montepulciano, Abruzzo, Italy, 2022	10 / 39	BERGERIE DE L'HORTUS PIC ST-LOUP GSM, Languedoc, France, 2022	15 / 56
CHATEAU LALENE BORDEAUX SUPERIEUR Merlot, Cab. Sauvignon, France, 2018	11 / 42	MONTERUSTICO DOGLIANI Dolcetto, Piemonte, Italy, 2022	16 / 63
ROCHE-AUDRAN Grenache, Syrah, Carignan, Cotes du Rhône, France, 2022	12 / 45	JEAN FOILLARD MORGON Gamay, Beaujolais, France, 2023	16.5 / 65
RENACER PUNTO FINAL Malbec, Mendoza, Argentina, 2023	13 / 48	ALLEGRI PALAZZO DELLA TORRE Corvina, Corvinone, Rondinella, Sangiovese, Veneto, Italy, 2021	19 / 73
SCALA CIRO ROSSO Gaglioppo, Calabria, Italy, 2022	13 / 48	OLIVIER RAVOIRE GIGONDAS Grenache, Syrah, Rhone, France, 2022	21 / 80
LAPA GAVIOES Touriga Nacional Blend, Alentejo, Portugal, 2015	13 / 48	ANTOLINI VALPOLICELLA RIPASSO CLASSICO SUPERIORE Corvina blend, Veneto, Italy, 2021	17 / 67
ALBERT BICHOT COTEAUX BOURGUIGNONS Gamay, Pinot Noir, Burgundy, France, 2023	13 / 50		

LIFE IS SWEET.

Treat yourself to something sweet with our delicious desserts, paired with a dessert wine or a fresh cup of coffee. The perfect way to end your meal.

desserts

TIRAMISU Mascarpone, coffee, caramel	10
CHOCOLATE MARQUISE Morello cherries, cream	10
AFFOGATO Coffee, vanilla ice cream	8.5
RHUBARB PANNA COTTA Poached rhubarb, white chocolate	10
CHEESE BOARD Seasonal cheeses from our food hall, quince, grapes baguette	18



sweet & fortified wine

DE LA RIVA MANZANILLA FINA MIRAFLORES Palomino, Jerez, Spain	6.50 / 55
CARMES DE RIEUSSEAC SAUTERNES Semillon, Bordeaux, France 2018 (375ml)	14 / 55
DONNAFUGATA 'KABIR' MOSCATO DI PANTELLERIA Moscato, Pantelleria, Italy 2022	14 / 100
ROYAL OPORTO L.B.V Port, Douro, Portugal, 2018	13.50 / 67
CHARLES HOURS 'CLOS UROULAT' Petit Manseng, Jurancon, France, 2018	9 / 71
GRAHAM'S 10 YEAR OLD Tawny Port, Douro, Portugal	13.50 / 75

hot drinks

ESPRESSO 3.00	CAPPUCCINO 4.50
DBL ESPRESSO 4.00	LATTE 4.50
MACCHIATO 4.00	BLACK TEA 4.00
AMERICANO 4.00	HERBAL TEAS 4.00
FLAT WHITE 4.50	HOT CHOCOLATE 4.40

Plant based milks available: oat, soya, coconut, almond

PLANT BASED MENU

nibbles & starters

SMOKED ALMONDS	5
HOUSE MIXED OLIVES	5
TOMATO & VEGETABLE BROTH, SOURDOUGH CROUTONS	8.5
BEETROOT, CHICORY, ORANGE, VEGAN FETA, PISTACHIO	12.50
ROSEMARY & SEA-SALT FOCACCIA Extra virgin olive oil	7.50
PADRÓN PEPPERS	7.50

mains

TOMATO & CHILLI CASERECCO	16
Cherry tomatoes, garlic, chilli, scallion, vegan parmesan	
WILD GARLIC RIGATONI	20
Vegan feta, pickled chilli, crispy shallots	
MARGHERITA PIZZA	16
Tomato sugo, vegan mozzarella, basil	
PIZZA VEGETERIANO	17
Aubergine, courgette, mixed peppers, vegan mozzarella, basil	

sides

CHUNKY POTATO WEDGES, VEGAN BASIL AIOLI	7.5
GARLIC PIZZA BREAD	8.5

desserts

CHOCOLATE AND COCONUT TART	8.5
Gluten-free oats	
SCÚP LIME SORBET	8.5
Blueberry compote	

