

New Year Celebrations

AT FALLON & BYRNE

FESTIVE LUNCH MENU €60

Includes a glass of sparkling Tuffeau Blanc de Blanc

TO START

Atlantic House-Smoked Salmon

Cucumber pickle, horseradish & dill cream cheese, house-baked Guinness bread

Pan-Roasted Scallops

Pumpkin, buttermilk, XO sauce (€5 Supplement)

Ham Hock & Foie Gras Terrine

Mustard, sauce ravigote, frisée

Rainbow Carrot Salad (V)

Labneh, Castelfranco, Cais na Tire

Celeriac Velouté (V)

Shiitake, crème fraîche, hazelnut

FOR MAINS

Braised Beef Cheek

Red cabbage, crapaudine beetroot, bread sauce

Pan-Roasted Atlantic Cod

Mussel velouté, dulce, potato, fennel, lemon

Roast Breast of Chicken

Potato fondant, cabbage, truffled durrus, cauliflower, black walnut

Maitake (V)

Pearl barley, Jerusalem artichoke, black garlic, cashew

Striploin Steak

Café de Paris butter, mixed leaf, fries (€15 Supplement)

DESSERT

Chocolate Cake

Malt cream, buttermilk caramel

Mulled Pear Trifle

Mascarpone, frangipane, custard

Steamed Marmalade Pudding

Yuzu custard, Seville oranges

Cheeseboard

Selection of cheeses from our famous Foodhall Fromagerie (€5 Supplement)

Prices exclude tea/coffee and service charge of 12.5% for groups of 4 or more.

the
Dining Room

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Wines by the Glass

Sparkling Wines

Mas Candí , Corpinnat, Barcelona Wine Valley, Spain	2023	€14 / 67
Tuffeau Blanc de Blanc , Chardonnay, Loire, France	2023	€11 / 49
Charles Heidsieck Brut Réserve , Chardonnay, Pinot Noir, Meunier, Champagne, France	N.V.	€25 / 125

White Wines

Rully Domaine JB Ponsot , Chardonnay, Burgundy, France	2023	€23 / 88
Domaine Mosse Chenin Blanc , Chenin Blanc, Loire, France	2024	€17 / 65
Domaine Vincent Wengier , Chardonnay, Chablis, France	2023	€16 / 65
Nuestro Verdejo , Verdejo, Rueda, Spain	2024	€10 / 38
Arndorfer Vereinter Schatz Weiss , Grüner Veltliner/Riesling, Kamptal, Austria	2024	€16 / 59
Domaine de Brosse Sancerre , Sauvignon Blanc, Loire, France	2024	€19 / 73
Quinta de Azevedo Vinho Verde , Loureiro/Alvarinho, Vinho Verde, Portugal	2024	€12 / 45
Tinpot Hut , Sauvignon Blanc, Marlborough, New Zealand	2024	€14 / 55

Red Wines

Les Deux Cols 'O Font' , Grenache, Syrah, Côtes-du-Rhône, France	2024	€12 / 47
Jean Foillard Morgon , Gamay, Beaujolais, France	2023	€18 / 68
Château Macquin St-Georges St-Emilion , Merlot blend, Bordeaux, France	2022	€19 / 75
De Chansac Carignan Vieilles Vignes , Carignan, Languedoc, France	2023	€10 / 36
Maxime Graillet, Croze-Hermitage 'Equinoxe' , Grenache, Syrah, Rhône, France	2023	€19 / 72
Fattoria di Rodano Chianti Classico DOCG , Sangiovese, Tuscany, Italy	2021	€16 / 59
Marques de Tomares Rioja Reserva , Tempranillo, Rioja, Spain	2018	€14 / 57
Renacer 'Punto Final' , Malbec, Mendoza, Argentina	2024	€13 / 49
Abadía de Acón Ribera del Duero Crianza , Tempranillo, Ribera del Duero, Spain	2020	€17 / 67
Caiarossa IGT Toscana Rosso , Super Tuscan Blend, Tuscany, Italy	2017	€22 / 85

Rosé & Orange Wines

Weingut Pittnauer 'Rosé König' , Blaufränkisch, Zweigelt, Austria	2024	€14 / 54
Maison Mirabeau 'X' , Grenache, Syrah, Provence, France	2024	€14 / 59
Jean Leon '3055' , Pinot Noir, Penedès, Spain	2024	€11 / 42
Bedoba Orange , Rkatsiteli/Kisi, Kakheti, Georgia	2022	€14 / 57

Sweet & Fortified

Château Laville Sauternes , Sémillon, Bordeaux, France	2022	€12 / 68 (375ml)
Donnafugata Kabir, Moscato de Pantelleria , Moscato, Sicily, Italy	2022	€14 / 100
Graham's 10yr Tawny Port , Touriga Nacional blend, Douro, Portugal	N.V.	€14 / 67
Graham's LBV Port , Touriga Nacional blend, Douro, Portugal	2020	€14 / 62
Bodega Cesar Florido, Single Cask, Dry Sherry , Palomino, Cádiz, Spain	N.V.	€10 / 75
Killahora Orchards, Apple Ice Wine , County Cork, Ireland	2024	€14 / 63

Full wine list available, please ask your server.