

the
Dining Room

AT FALLON & BYRNE

New Year Celebration Menu – €72pp

Complimentary Apéritif

Glass of Tuffeau Blanc de Blanc, Brut Nature, France

To Start

POTATO VELOUTÉ

Crème fraîche, chive - vegan option available

GOLDEN BEETROOT

Chicory, Ardsallagh goats cheese, pear, pumpkin seed - vegan option available

ATLANTIC HOUSE-SMOKED SALMON

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

SCALLOPS (€5 SUPPLEMENT PP)

Pan roasted scallop, carrot, buttermilk, dukkah

CHICKEN & FOIE GRAS TERRINE

Smoked prune, hazelnut, truffle

All served with complimentary house-made Dukkah sourdough & Guinness bread

For Mains

MAITAKE

Cashew cream, shiitake, cous cous, tarragon

COD

Roast cod, leek, smoked eel velouté, coco beans

SKEAGHANORE DUCK

Breast, red beetroot, red cabbage, quince purée

CHICKEN

Potato fondant, celeriac, truffle, cavolo nero

RIB EYE STEAK 10OZ (€14 SUPPLEMENT PP)

Café de paris butter, mixed leaf, fries

All served with gourmet sharing sides

Desserts

CHOCOLATE CAKE

Cream, cherry

GINGER BREAD

Molasses sauce, vanilla ice cream

TRIFLE

Custard, berries, sherry, amaretto, cream

CHEESEBOARD (€5 SUPPLEMENT PP)

A selection of four Irish and European cheeses from the Food Hall,
served with grapes, quince and crackers

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

Allergen menu available – please ask your server

Wines by the Glass

Sparkling Wines

Tuffeau Blanc de Blanc , Brut Nature, France,	€11/€49
Blard et Fils Crémant de Savoie , Brut, France	€19/€70
Champagne Mouzon-Leroux L'Atavique , France	€25/€125

White Wines

Simon Bize Savigny-les-Beaunes , Burgundy, France	2019	€22/€85
Clos du Tue Boeuf, Pineau de Loire , Chenin Blanc, Loire, France	2022	€16/€63
Domaine Vincent Wengier , Chablis, France	2022	€16/€62
Nuestro Verdejo , Rueda, Spain	2023	€10/€37
Geil Trocken , Riesling, Rheinhessen, Germany	2023	€13/€49
Bernhard Ott Am Berg , Grüner Veltliner, Wagram-Kamptal, Austria	2023	€15/€58
Pouco Comum , Alvarinho, Minho, Portugal	2023	€11/€43
Tinpot Hut , Sauvignon Blanc, Marlborough, New Zealand	2023	€14/€54

Red Wines

Les Deux Cols 'O Font' , Grenache, Syrah, Côtes-du-Rhône, France	2023	€12/€85
Jean Foillard Morgon , Gamay, Beaujolais, Burgundy, France	2022	€17/€65
Château Macquin St-Georges St-Emilion , Bordeaux, France	2021	€19/€75
Mario Giribaldi Barbera , Alma, Piemonte, Italy	2022	€10/€36
Fattoria San Lorenzo 'Vigna Burello' , Marche, Italy	2019	€17/€63
Alfredo Arribas Portal del Priorat 'Gotes' , Garnacha, Spain	2021	€18/€68
Marques de Tomares Rioja Reserva , Tempranillo, Rioja, Spain	2019	€14/€55
Renacer 'Punto Final' , Malbec, Mendoza, Argentina	2023	€13/€48

Rosé Wines

Weingut Pittnauer 'Rosé König' , Blaufränkisch, Zweigelt, Austria	2023	€14/€54
Maison Mirabeau 'X' , Grenache, Syrah, Provence, France	2022	€14/€57
Stefano Amerighi Rosa , Syrah, Tuscany, Italy	2022	€17/€67
Jean Leon '3055' , Pinot Noir, Penedès, Spain	2022	€10/€40

Dessert Wines & Ports

Château Rieussec Sauternes , Bordeaux, France	2018	€9/€40
Donnafugata Kabir, Moscato de Pantelleria , Italy	2022	€14/€100
Graham's 10yr Tawny Port , Douro, Portugal	N.V.	€14/€67
Quinta da Romaneira LBV Port , Douro, Portugal	2014	€14/€75
Bodega Cesar Florido, Single Cask, Dry Sherry , Cadiz, Spain	N.V.	€10/€75
Killahora Orchards, Apple Ice Wine , County Cork, Ireland	2022	€9/€59

Full wine list available, please ask your server.