

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

**FRITTO MISTO** 15  
Lightly battered cod,  
whitebait and mussels,  
'Nduja mayo

**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

**MEDITERRANEAN FISH STEW** 20  
With salsa verde & freshly baked baguette

**PUMPKIN RISOTTO** 20  
Pumpkin, pumpkin seed, cavolo nero  
(Vegan option available)

**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

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


## rosé & skin contact

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

## non-alcoholic






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

 = Organic









 = Vegan

Please note that our wines may contain sulphites

## white

<b>LOMBELINE BLANC</b>	9 / 35	<b>GEIL TROCKEN</b>	13 / 49
Sauvignon Blanc, Loire, France, 2023		Riesling, Rheinhessen, Germany, 2023 	
<b>BARDOS</b>	10 / 38	<b>BERNHARD OTT 'AM BERG'</b>	15 / 58
Verdejo, Rueda, Spain, 2023		Grüner Veltliner, Wagram-Kamptal, Austria, 2023 	
<b>TAHBLIK</b>	11 / 43	<b>TERRAS GAUDA 'O ROSAL'</b>	15 / 58
Marsanne, Victoria, Australia, 2021		Albariño, Loureiro, Caiño, Spain, 2022	
<b>POUCO COMUM</b>	11 / 43	<b>DOMAINE VINCENT WENGER CHABLIS</b>	16 / 62
Alvarinho, Minho, Portugal, 2023		Chardonnay, Burgundy, France, 2022  	
<b>PLAN DE MOINES CÔTES DU RHÔNE BLANC</b>	12.5 / 48		
Grenache, Roussane, Rhône, France, 2023 			
<b>FRAMINGHAM</b>	12.5 / 49		
Sauvignon Blanc, Marlborough, New Zealand, 2023			

## red

<b>ADACIO PRIMITIVO SALENTINO IGP</b>	9.5 / 36	<b>IZADI RIOJA RESERVA</b>	14 / 55
Primitivo, Puglia, Italy, 2021		Tempranillo, Rioja, Spain, 2019	
<b>GIRIBALDI BARBERA PIEMONTE 'GM'</b>	9.5 / 36	<b>BERGERIE DE L'HORTUS PIC ST-LOUP</b>	15 / 56
Barbera, Piemonte, Italy, 2022		GSM, Languedoc, France, 2022  	
<b>GRAN SASSO 'LA BELLA ADDORMENTATA'</b>	10 / 39	<b>MONTERUSTICO DOGLIANI</b>	16 / 63
Montepulciano, Abruzzo, Italy, 2022 		Dolcetto, Piemonte, Italy, 2022  	
<b>CHATEAU LALENE BORDEAUX SUPERIEUR</b>	11 / 42	<b>JEAN FOILLARD MORGON</b>	16.5 / 65
Merlot, Cab. Sauvignon, France, 2020		Gamay, Beaujolais, France, 2022 	
<b>ROCHE-AUDRAN</b>	12 / 45	<b>GIRIBALDI NEBBIOLO D'ALBA 'CONCA D'ORO'</b>	16.5 / 65
Grenache, Syrah, Carignan, Cotes du Rhône, France, 2022		Nebbiolo, Piemonte, Italy, 2020	
<b>RENACER PUNTO FINAL</b>	13 / 48	<b>DOMINI VENETTI 'LA CASETTA' VALPOLICELLA RIPASSO</b>	18 / 69
Malbec, Mendoza, Argentina, 2023		Corvina Blend, Veneto, Italy, 2019	
<b>SCALA CIRO ROSSO</b>	13 / 48	<b>ALLEGRI PALAZZO DELLA TORRE</b>	19 / 73
Gaglioppo, Calabria, Italy, 2022  		Corvina, Corvinone, Rondinella, Sangiovese, Veneto, Italy, 2020	
<b>LAPA DOS GAVIOES</b>	13 / 48	<b>OLIVIER RAVOIRE GIGONDAS</b>	21 / 80
Touriga Nacional Blend, Alentejo, Portugal, 2015		Grenache, Syrah, Rhone, France, 2020	
<b>ALBERT BICHOT COTEAUX BOURGUIGNONS</b>	13 / 50		
Gamay, Pinot Noir, Burgundy, France, 2022			