

the
Dining Room

AT FALLON & BYRNE

Mother's Day Special

Treat you and your mother this Mother's Day with an exceptional sharing meal for two.
Choose from **Côte de Bœuf** (€95) or **Turbot** (€90), with one side per person.

Mothers enjoy a complimentary gin & tonic as a gift from us.

À La Carte Menu

To Start

VADOUVAN POTATO VELOUTÉ €12

Vadouvan spice, creme fraiche

STILTON, CHICORY & APPLE €17

Miso black butter, honey walnuts, celery

ATLANTIC HOUSE-SMOKED SALMON €16

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

LEEK AND MUSSELS €17

Braised leeks, croutons, parsley, horseradish

CHICKEN & FOIE GRAS TERRINE €17

Smoked prune, hazelnut, truffle

For Mains

MAITAKE €28

Cashew cream, shiitake, cous cous, tarragon

COD €30

Roast cod, sprouting broccoli, bisque, potato

LAMB SADDLE €33

Celeriac, wild garlic, cavolo, apple

CHICKEN €28

Roast chicken breast, mashed potato, sauce Robert,
mushroom, tarragon

RIB EYE STEAK 100Z €42

Café de paris butter, mixed leaf, fries

Sides

House-made sourdough dukkah & soda bread €2/pp

Organic mixed leaves, cabernet sauvignon dressing €5

Roast baby potatoes, chilli, crème fraîche €5

Grilled broccoli, lemon yogurt, hazelnuts €6

Fries €5

Prices exclude tea/coffee and service charge of 12.5% for groups of 4 or more.
Allergen menu available – please ask your server.

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Set Lunch Menu

2 courses €40pp – 3 courses €45pp

To Start

VADOUVAN POTATO VELOUTÉ

Vadouvan spice, creme fraiche

STILTON, CHICORY & APPLE

Miso black butter, honey walnuts, celery

ATLANTIC HOUSE-SMOKED SALMON

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

CHICKEN & FOIE GRAS TERRINE

Smoked prune, hazelnut, truffle

For Mains

MAITAKE

Cashew cream, shiitake, cous cous, tarragon

COD

Roast cod, sprouting broccoli, bisque, potato

LAMB SHOULDER

Celeriac, fondant, wild garlic, cabbage

CHICKEN

Roast chicken breast, mashed potato, sauce Robert, mushroom, tarragon

RIB EYE STEAK 10OZ (€14 SUPPLEMENT PP)

Café de paris butter, mixed leaf, fries

Desserts

FRANGIPANE, CUSTARD, BLOOD ORANGE

P.X., ice cream, crème brûlée custard

COCONUT SORBET

Mango sauce, caramelised pineapple

RICE PUDDING

Poached pear, white chocolate, almond, caramel

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Allergen menu available – please ask your server.

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Set Dinner Menu – €64pp

To Start

VADOUVAN POTATO VELOUTÉ

Vadouvan spice, creme fraiche

STILTON, CHICORY & APPLE

Miso black butter, honey walnuts, celery

ATLANTIC HOUSE-SMOKED SALMON

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

LEEK AND MUSSELS

Braised leeks, croutons, parsley, horseradish

CHICKEN & FOIE GRAS TERRINE

Smoked prune, hazelnut, truffle

For Mains

MAITAKE

Cashew cream, shiitake, cous cous, tarragon

COD

Roast cod, sprouting broccoli, bisque, potato

LAMB SADDLE

Celeriac, wild garlic, cavolo, apple

CHICKEN

Roast chicken breast, mashed potato, sauce Robert, mushroom, tarragon

RIB EYE STEAK 10OZ (€14 SUPPLEMENT PP)

Café de paris butter, mixed leaf, fries

Desserts

FRANGIPANE, CUSTARD, BLOOD ORANGE

P.X., ice cream, crème brûlée custard

COCONUT SORBET

Mango sauce, caramelised pineapple

RICE PUDDING

Poached pear, white chocolate, almond, caramel

CHEESEBOARD (€5 SUPPLEMENT PP)

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

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