

THE DINING ROOM

Menu by executive chef Tom Meenaghan and head chef Owen Burns, using the bounty from our Food Hall.

Dinner Menu

STARTERS

Trio of Onion Soup €7

white onion soup, crispy shallot, onion purée

Seared Kilkeel Harbour Scallops €15

cod croquette, cauliflower purée, apple, black pudding crumb

Duck Confit & Foie Gras Terrine €14

F&B Bakery brioche, griottine cherries, dressed curly endive

Beetroot Cured Salmon €14

avocado and wasabi purée, black caviar, burnt clementine, bread crisp, micro coriander

Seared Iberico Pork Secreto €14

roasted Jerusalem artichoke, Jerusalem artichoke purée, onion relish, watercress

Signature Caesar €10

free-range bacon lardons, Parmesan shavings, garlic croutons, chives

Carlingford Lough Oysters €3 each • 6 for €15

naked • grilled with garlic butter

Great with a glass of Bodega Cesar Florida, Fino en Rama Single Cask Sherry €9.15

MAINS

Pan Roasted Skeaghanore Duck Breast €28

Hasselback potatoes, honey roasted parsnips, cranberry jus

Pan-seared Halibut €34

saffron fettuccine, creamy shellfish bisque, sautéed kale

Roast Free Range Irish Chicken Breast €26

sautéed sprouts with bacon and chestnut, charred tenderstem broccoli, roast garlic mash, truffle jus

Butternut Squash & Lentil Wellington €22

celeriac, wild mushrooms, creamed Savoy cabbage

Seared Sea Bream €26

squid tagine, braised citrus fennel, smoked almond oil, apricot, coriander, olive crumb

Roast Killarney Venison €29

creamied Savoy cabbage, potato fondant, celeriac purée, blackcurrant jus

BEEF

28-DAY AGED BEEF FROM CO. MEATH

Rib-eye Steak 10oz €32

lamb's leaf salad, French fries

Fillet Steak 8oz €38

lamb's leaf salad, French fries

Côte de Boeuf serves two €68

potato gratin, Portobello mushroom, green beans

choose your sauce

Béarnaise sauce • brandy peppercorn •

truffle butter • red wine jus

SIDES €5

garlic & thyme potatoes • roast root veg, burnt butter & sage
• French fries • fine beans with shallot & garlic • truffle mash

PROUD TO WORK WITH

Andarl Farm • Inagh Farmhouse Cheese • Giorgio Cravero
Irish Black Butter • Kissas Dairy • Marcel Petite • Maison de
la Truffe • The Scarlet Heifer • Sheridans Cheesemongers •
Skeaghanore Farm • Wright's of Marino

USING OUR KNOW HOW

All bread comes from our in-house bakery, freshly made every day and available to buy in the Food Hall. Cheeses and wine pairings chosen by our Food & Wine Buyer Donal, meat and fish by our Head Butcher Manny, fruit and vegetables by our Head Greengrocer Howard.

Allergen menu available
please ask your server

FALLON & BYRNE
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS

DESSERTS & REFRESHMENTS

THE DINING ROOM

DESSERTS

Pear & Blackberry Knickerbocker Glory €8

clementine sponge, meringue, vanilla ice-cream

Apple & Pumpkin Crumble €8

ginger spiced biscuit, honey & sweet cream ice-cream

Milk Chocolate & Peanut Butter

Semifreddo €8

honeycomb, salted caramel ice cream

Christmas Pudding €8

crème anglaise, sherry & raisin ice-cream

Old Fashioned €8

smoked orange sponge, white chocolate and whiskey cream, malt & whiskey ice-cream

Fallon & Byrne Ice Cream Selection €6

please ask your server for flavours

Farmhouse Cheeseboard €14

selection of four Irish and European cheeses from the food hall, chosen by Donal
served with grapes, quince and crackers

SIGNATURE CHEESE PLATES

Truffle Brie (50g) €9

the most coveted cheese from our cheese counter served with Irish honey and charcoal crackers

Great with a glass of Tuffeau Blanc de Blancs Sparkling Chardonnay €8.50

Comté Grand Cru (50g) €8

aged for 24 months in Fort Saint-Antoine served with Irish black butter and sourdough crackers

Great with a glass of Izadi Rioja Reserva €11.50

St. Tola Ash Log (75g) €7

Clare's finest – an ash-covered goat's cheese served with fig jam, shaved hazelnuts and F&B Bakery soda bread crisp

Great with a glass of Guy Allion Sauvignon Blanc €9

Napoléon (50g) €9

Fudgey ewe's milk cheese served with black cherry jam, a sprinkle of Piment d'Espelette and Irish brown bread crackers

Great with a glass of Clos la Coutale Malbec €9.50

DESSERT COCKTAILS

TOBLERONE €12

Baileys, crème de cacao, Frangelico, fresh cream

TIRAMISU €12

F&B house blend coffee, Amaretto, cacao, cream

CHEESECAKE €12

cranberry vodka, crème de cacao, crème fraise, strawberry purée, fresh cream, digestive biscuit

ESPRESSO MARTINI €12

F&B house blend coffee, vodka, Kahlua, chocolate bitters