

## WEXFORD STRAWBERRIES

From Wexford in the 'Sunny Southeast' comes the most delicious, juicy, succulent strawberries. Plump, bright red and full of flavour, we looked for and found the best of them.



## IRISH FARMHOUSE CHEESE €6 SUPPLEMENT

Selection of Irish farmhouse cheeses, fig and vanilla chutney, spiced walnuts, lavosh

**BALLYLISK** - Pasteurised, cow's milk  
*Portadown, Co. Armagh*

a decadent single herd triple cream cheese. It has a full flavour balanced with salty, lemony undertones

**COOLATTIN CHEDDAR** - Unpasteurised, cow's milk  
*Tullow Co. Carlow*

fruity & mellow with a nutty after-taste. Matured for 1-2 years


**ST. TOLA GOAT ASH LOG** - Pasteurised, goat's milk  
*Ennistymon, Co. Clare*


St. Tola Ash log is a lightly matured, ash coated soft cheese made with raw organic goat's-milk. Young St. Tola Ash is fairly loose textured with a mild and creamy flavour


**YOUNG BUCK** - Unpasteurised, cow's milk  
*Newtownards, Co. Down*


this cheese is astringent, it has a nice strong acidity and a top of the palate flavour! It is crumbly with a sticky rind

## DESSERTS

**NORTH COUNTY DUBLIN RHUBARB**   
smoked vanilla, herbs, crispy potato

**CACAO**   
Tulakalum 75% single origin chocolate mousse, cacao nib, cacao pulp

**WEXFORD STRAWBERRIES**   
grapefruit, meringue, panna cotta

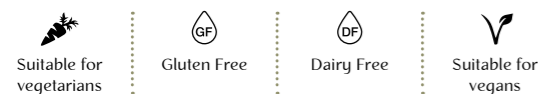
**RASPBERRY**   
orange sponge, raspberry sorbet, almond custard

## COFFEE & TEAS

Our coffee is roasted here in Dublin and certified as Fairtrade.

ESPRESSO €5.00	MACCHIATO €5.50
AMERICANO €5.50	DOUBLE ESPRESSO €5.50
DOUBLE MACCHIATO €5.50	LATTE €5.50
CAPPUCCINO €5.50	

SELECTION OF ORGANIC & SUSTAINABLE  
"SOLARIS TEAS & HERBAL INFUSIONS" €5.50



Please inform your waiter if you have any dietary requirements or allergies. Our allergens menu is on display in Forbes Street for your perusal. We endeavour to source our fish from suppliers who follow sustainable practices.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill for parties of 6 or more. Cash & Credit card gratuities are shared amongst our Service team.

## PACKAGE MENU - SUMMER 2023

What's the story? That's a Dublin expression, and so is this restaurant. Forbes Street by Gareth Mullins is an expression of all that's brilliant in our contemporary, thriving, eclectic capital city: innovation and imagination meets hospitality and comfort. Look at this place. The kitchen is wide open and the room is light, airy and calm. It's that way because we want you to become a part of this story. To be immersed in it. But ok, you're here for the food so what's the story there?

Before you is a menu that continually changes, evolves, grows. That's because we specialise in ingredient-led cooking featuring local produce, prepared seasonally with skill and craft. As those ingredients change or we find new producers or flavours, we adapt. So everything here is carefully considered, from the breads we bake ourselves every day to the oysters we bring up from Clare.

Are you ready? Great. If you like small plates for sharing – pick whatever you like but if you insist we recommend something, try our incredible dry-aged Irish beef. This could be the best steak you ever have.

 HEAD CHEF



### IRISH RAINBOW TROUT

This rainbow trout comes from third generation producers in Goatsbridge in Co. Kilkenny, straight from the crystal-clear waters of The Little Arrigle River, which gives the trout a very special taste all of its own.



### IRISH DRY AGED BEEF

From John Stone Beef in County Longford, comes the most succulent, tender, flavoursome steaks. We dry age them right here so, if you like, you can select your own steak before we flame grill it your way.

### EXTRA SPECIAL - CAVIAR & OYSTERS

3 OR 6 FLAGGY SHORE DAINTIES <sup>GF</sup> <sup>DF</sup> €9 / €18  
oysters 'Bloody Mary'

3 OR 6 FLAGGY SHORE DAINTIES €10 / €20  
oysters Rockefeller

OSCITERA CAVIAR 30G €140  
crème fraîche, chives, crisps,  
Ballmakenny potato blini

OSCITERA CAVIAR 10G €50  
crème fraîche, chives, crisps,  
Ballmakenny potato blini

### SMALL PLATES

ROASTED KING SCALLOPS  
smoked black pudding, apple, chive sauce

IRISH BEEF FILLET TARTAR <sup>GF</sup> <sup>DF</sup>  
potato with beef tallow, parsley mayonnaise,  
shallot, pickles

RICOTTA AND SPINACH RAVIOLO <sup>GF</sup>  
parmesan, sage

SLOW ROASTED CELERIAC <sup>GF</sup> <sup>DF</sup> <sup>V</sup>  
hazelnut, watercress, golden raisin & sherry vinegar

BRESAOLA WITH GRILLED SOURDOUGH <sup>DF</sup>  
olive oil

SEA TROUT PASTRAMI  
Teeling Whiskey and mustard crème fraîche,  
pickles, chive scone

'COCKLES AND MUSSELS'  
Dillisk seaweed butter sauce,  
warm Guinness & treacle bread

HAM HOCK & CHICKEN TERRINE <sup>DF</sup>  
with piccalilli

SUMMER SALAD OF <sup>GF</sup> <sup>DF</sup> <sup>V</sup>  
NEW SEASON TOMATO  
olives, chilli, basil

### MAINS

ROASTED AUBERGINE <sup>GF</sup> <sup>DF</sup> <sup>V</sup>  
romesco, cauliflower, smoked almonds, buckwheat,  
parsley, preserved lemon

CORNFED CHICKEN <sup>GF</sup>  
minted peas, broad beans, shallots, mashed potato,  
confit smoked garlic

COD FILLET <sup>GF</sup>  
spinach purée, tenderstem broccoli,  
red pepper, caper & chicken jus

GRILLED TIGER PRAWNS <sup>GF</sup>  
with fennel, chilli & tomato butter, house cut chips

COURGETTE <sup>GF</sup> <sup>DF</sup> <sup>V</sup>  
yellow & green courgette, garden peas, tempura of  
courgette flower, garam masala

### SIDES

€6

BLACK PUDDING AND POTATO 'HASH'  
tarragon & bacon mayonnaise

ROCKET AND PARMESAN SALAD <sup>GF</sup> <sup>DF</sup>  
with cherry balsamic

COLCANNON MASHED POTATOES <sup>GF</sup>  
with Glenillen butter

PURPLE SPROUTING BROCCOLI <sup>GF</sup>  
with garlic butter, toasted almonds

HOUSE CUT CHIPS <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

### FROM THE FLAME GRILL

JOHN STONE IRISH BUTCHER  
STRIP STEAK / 8OZ <sup>GF</sup> <sup>DF</sup>  
FILLET / 6OZ <sup>GF</sup> <sup>DF</sup>  
SKIRT STEAK <sup>GF</sup> <sup>DF</sup>

MARKET WHOLE FISH

DAILY PRICE

To accompany your item from the grill,

COLCANNON MASHED POTATOES <sup>GF</sup>  
with Glenillen butter  
GREEN BEANS  
BÉARNAISE SAUCE