

WINTER GROUP MENU

What's the story? That's a Dublin expression, and so is this restaurant. Forbes Street 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 and 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 dry aged Irish beef to the shellfish we bring up from Clare.

Are you ready?

 HEAD CHEF

Group menu for under 20 people

STARTER

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SEA TROUT PASTRAMI

Teeling Whiskey and mustard crème fraîche, chive scone, parmesan

or

HERITAGE BEETROOT SALAD

candied walnuts, endive, orange and sherry vinegar dressing

or

CHICKEN & SMOKED BLACK PUDDING TERRINE

apple, bacon, butter brioche

MAIN

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JOHN STONE IRISH BUTCHER STRIP STEAK 6OZ

fondant potato, broccolini, peppercorn, café au lait

or

ROAST COD

clam chowder, baby fennel, potato, dill

or

ROAST SPICED CAULIFLOWER

sour spinach puree, potato, sherry vinegar, chervil, hazelnut

or

SADDLE PORK BELLY

sweet corn, pancetta, sweet onion and spinach

DESSERT

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CACAO

Bahibé 46% single origin chocolate mousse, raspberries, kirsh cherries, chocolate sponge, Tonka bean cream

or

SPICED APPLE CRUMBLE SLICE

vanilla ice cream

or

WARM VANILLA RICE PUDDING

fresh pistachio, calamansi sorbet

Please inform your waiter if you have any dietary requirements or allergies. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.
A VAT at 12.5% is included in all prices.

FORBES
STREET — GARETH MUBINS

€75 3 courses

Group menu for over 20 people

STARTER

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SEA TROUT PASTRAMI

Teeling Whiskey and mustard crème fraîche, chive scone, parmesan

or

CHICKEN & SMOKED BLACK PUDDING TERRINE

apple, bacon, butter brioche

MAIN

.....

JOHN STONE IRISH BUTCHER STRIP STEAK 6OZ

fondant potato, broccolini, peppercorn sauce café au lait

or

ROAST COD

clam chowder, baby fennel, potato, dill

or

SADDLE PORK BELLY

sweet corn, pancetta, sweet onion and spinach

DESSERT

.....

CACAO

Bahibé 46% single origin chocolate mousse, raspberries, kirsh cherries,
chocolate sponge, Tonka bean cream

or

WARM VANILLA RICE PUDDING

fresh pistachio, calamansi sorbet

Please inform your waiter if you have any dietary requirements or allergies. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.
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FORBES
STREET — GARETH MURINS

€75 3 courses