



CHOCOLATE

The acknowledged finest chocolate in the world, available right here, right now, for you. It's just too good to put into words so try it yourself and see if you can describe it.

IRISH FARMHOUSE CHEESE

€18

Pear and elderflower compote, sweet and sour grapes and homemade crackers.

WICKLOW BLUE - cow's milk *Co. Wicklow*

A mild, creamy blue brie cheese, balancing the strength of a blue cheese perfectly with the character of our own Irish milk. A deliciously creamy seductive brie cheese, with distinct blue veins causing an exciting flavour to the pallet to be enjoyed.

CORLEGGY HARD GOATS - goat's milk *Co. Cavan*

A typical Irish Goats Cheese because the goats graze the rich pasture and eat more grass than their southern European cousins – That makes for sweeter milk and in time cheese. 8 weeks to 4 months matured depending on season weather & humidity.

MOSSFIELD GOUDA - cow's milk *Co. Offaly*

Mossfield Organic Farmhouse Cheese is made from pasteurised cow's milk. It's a semi-hard cheese with a smooth, pale yellow paste. Gouda style, its flavour is creamy and sweet when young, with a more pronounced, deeper flavour when mature.

CAIS NA TIRE - sheep's milk *Co. Tipperary*

Cais na Tire is a hard sheep milk cheese, loosely based on the tomme cheese recipe. It is sweet with caramel like tones. It is very suitable as an alternative to Parmesan cheese but also great on a cheese board or for melting.

DESSERTS

€13

CACAO

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

ROASTED CHESTNUT TIRAMISU

coffee, chocolate, mandarin sorbet

SPICED APPLE CRUMBLE SLICE

vanilla ice cream

ANANTARA THE MARKER CHRISTMAS PUDDING

cranberry compote, anglasie, crème Chantilly

COFFEE & TEAS

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

ESPRESSO €5.40 MACCHIATO €5.40
AMERICANO €5.90 DOUBLE ESPRESSO €5.90
DOUBLE MACCHIATO €5.90 LATTE €6.00
CAPPUCCINO €6.00

SELECTION OF ORGANIC & SUSTAINABLE
"SOLARIS TEAS & HERBAL INFUSIONS" €5.90

FESTIVE MENU

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



Suitable for vegetarians



Gluten Free



Dairy Free



Suitable for vegans

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.



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.

CAVIAR & OYSTERS

3 OR 6 FLAGGY SHORE DAINTIES   €14 / €24
mignonette dressing

3 OR 6 FLAGGY SHORE DAINTIES €15 / €28
oysters Rockefeller

OSCITERA CAVIAR 30G €145
crème fraîche, chives, crisps
Ballmakenny potato blini

OSCITERA CAVIAR 10G €52
crème fraîche, chives, crisps
Ballmakenny potato blini

HAND CARVED HOWTH BAY SMOKED SALMON

'BAILY & KISH'
smoked salmon with lemon, capers, dill crème fraîche and shallot
Starter €19

CHRISTMAS SET MENU €49

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

ROAST GUINEA FOWL
Garlic potatoes, apricot and thyme stuffing, creamed sprouts and cranberry

CHRISTMAS PUDDING
Anantara The Marker Christmas Pudding, brandy cream

DAILY BAKED SOURDOUGH AND IRISH SODA BREAD WITH A GLENILEN FARM BUTTER


SMALL PLATES

ROASTED KING SCALLOPS €22
butternut squash, king oyster mushroom, chicken jus

IRISH BEEF FILLET TARTAR   €18
potato with beef tallow, parsley mayonnaise, pickles

SEA TROUT PASTRAMI €17
Teeling Whiskey and mustard crème fraîche, chive scone, parmesan

DUBLIN BAY PRAWN & SMOKED HADDOCK FISHCAKE €18
red cabbage slaw, roasted garlic aioli





HERRITAGE BEETROOT SALAD  €14
candied walnuts, endive, orange and sherry vinegar dressing

POACHED HAKE     €19
lobster pil pil, potato & chive

AUBERGINE PARMIGIANA   €15
tomato, mozzarella, basil




CHICKEN & SMOKED BLACK PUDDING TERRINE €17
apple, bacon, butter brioche 

FROM THE FLAME GRILL

JOHN STONE IRISH BUTCHER
STRIP STEAK / 8OZ  €37
FILLET / 8OZ  €54
FILLET / 6OZ  €44
RIB EYE STEAK / 8OZ  €46

To accompany your steak from the grill, please choose two sides and one sauce

SAUCES

Béarnaise 
Garlic butter 
Three Peppercon Café au Lait 

Mojo Rojo

MARKET WHOLE FISH  DAILY PRICE

To accompany your dish please choose two sides

SHARING FOR TWO €110

SEA TROUT PASTRAMI
Teeling Whiskey and mustard creme fraîche, chive scone, parmesan

'JOHN STONE' TOMAHAWK
beef aged with Pearse Lyons whiskey

Sauté wild Irish mushrooms, garlic butter, watercress, fries, three peppercon café au lait

Please allow 45 minutes for these dishes.


MAINS

GRILLED TIGER PRAWNS €39
garlic, chilli, lemon, parsley and tomato

ROAST GUINEA FOWL €32
garlic potatoes, apricot and thyme stuffing, creamed sprouts and cranberry

FLAMED HISPI CABBAGE     €22
red pepper Romesco, pistachio, sourdough, pickled shallots

ROAST WICKLOW VENISON €38
herb brioche crust, parsnip puree, swiss chard, Madeira and cherry sauce

ROAST TURBOT  €39
clam chowder, baby fennel, potato, dill


ROAST SPICED CAULIFLOWER    €25
sour spinach puree, potato, sherry vinegar, chervil, hazelnut

SIDES €6.40

POLENTA CHIPS
Mojo Rojo sauce

WINTER GREEN SALAD   Villa Manodori balsamic vinegar, cold pressed olive oil

COLCANNON MASHED POTATOES  with Glenillen butter

WINTER GREENS  garlic butter and chorizo crumb

HOUSE CUT CHIPS   

SAUTÉED WILD IRISH MUSHROOMS   garlic butter and parsley