

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 GUESTS

STARTER

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SEA TROUT PASTRAMI

Teeling Whiskey and mustard crème fraîche, chive scone, parmesan

or

WICKLOW VENISON CARPACCIO

plum purée, pickle walnuts, crispy artichoke, plum dressing

or

SMOKED BURRATA SALAD

tomato, basil, olive oil, focaccia

MAIN

.....

JOHN STONE IRISH BUTCHER STRIP STEAK 6OZ

mash potato, broccoli and peppercorn sauce

or

ROAST COD

clam chowder, baby fennel, potato, dill

or

BARLEY RISSOTTO

squash, pumpkin seed tuile

or

GRILLED CHICKEN BREAST

parsnip purée and vanilla, sicilian plums, morels sauce, salsify

DESSERT

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CACAO

Manjari 64% single origin chocolate mousse, spiced blood orange, feuilletine, hazelnut glaze

or

CHEESECAKE

Ardsallagh goat cheese cake, ginger crumb, burnt apple purée, poached apple, fig ice cream

or

PUMPKIN PARFRAIT

Rye financier, oat maple crumble, pumpkin gel, spiced raisin, yoghurt sorbet

€75 3 courses

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.

GROUP MENU FOR OVER 20 GUESTS

STARTER

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SEA TROUT PASTRAMI

Teeling Whiskey and mustard crème fraîche, chive scone, parmesan

or

WICKLOW VENISON CARPACCIO

plum purée, pickle walnuts, crispy artichoke, plum dressing

MAIN

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JOHN STONE IRISH BUTCHER STRIP STEAK 6OZ

mash potato, broccoli and peppercorn sauce

or

ROAST COD

clam chowder, baby fennel, potato, dill

DESSERT

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CACAO

Manjari 64% single origin chocolate mousse, spiced blood orange,
feuilletine, hazelnut glaze

or

CHEESECAKE

Ardsallagh goat cheese cake, ginger crumb, burnt apple purée,
poached apple, fig ice cream

€75 3 courses

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