



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

A selection of Irish cheeses served with apple cider jam, pickled rhubarb and homemade crackers.

CROZIER BLUE - sheep's milk *Co. Tipperary*

The Grubb family started the cheesemaking profession in 1984 with 90 cows. Since then, their cheeses have gone on to become one of the best known of all the Irish farmhouse cheeses

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

A beautiful brie like cheese. It is a double cream cheese, meaning there is a fuller flavour. It is a brilliantly white cheese, hence the name as Bán means "white" in Gaeilge.

BANAGHER ALE WASHED - cow's milk *Co. Derry*

This cheese is washed in local ale and then aged for a minimum of 3 months. It is lovely and creamy, but still has a hint of the ale flavours coming through.

COOLATTIN CHEDDAR - cow's milk *Co. Carlow*

Coolattin Cheddar is produced in summer months when the cows are grazing on clover rich pastures. A great texture and a flavour that develops from sweet fruit to a full nutty note.

DESSERTS

€13

CACAO

tanariva 33% origin Madagascan chocolate, mango, passionfruit, coconut

YUZU

yuzu meringue tart, toasted seaweed, miso ice cream

RHUBARB

new season rhubarb, vanilla cream, ginger

TIRAMI-CHOUX

choux bun, mascarpone mousse, coffee sorbet

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

SPRING 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



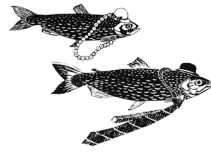
Dairy Free



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  €12 / €22
oysters 'Bloody Mary'

3 OR 6 FLAGGY SHORE DAINTIES €14 / €26
oysters Rockefeller

OSCITERA CAVIAR 30G €149
crème fraîche, chives, crisps
Ballmakenny potato blini

OSCITERA CAVIAR 10G €54
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

Sharing €34

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


SMALL PLATES

ROASTED KING SCALLOPS €22
smoked black pudding, apple, chive sauce

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 RAVIOLI €20
bisque, leeks, coriander

POTATO GNOCCHI  €16
mushroom, spinach, 60-month parmesan

PICKLED DAIKON   €14
apple, saffron, tomato consommé

MERINDA TOMATOES   €14
romesco, sourdough, bitter leaves, mint oil

BRESOLA WITH GRILLED SOURDOUGH  €16
olive oil

CHICKEN AND FOIE GRAS TERRINE €16
spiced fig chutney, 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 
Chimichurri 
Bordelaise sauce 

MARKET WHOLE FISH  DAILY PRICE

To accompany your dish please choose two sides

SHARING FOR TWO

BEEF WITH SPIRIT T-BONE €99
beef aged with Pearse Lyons whiskey

ROAST RUMP OF KERRY HILL LAMB  €80
pea puree, spring vegetables, mint jus

To accompany your dish, please choose two sides and one sauce.


Please allow 45 minutes for these dishes.


MAINS

GRILLED TIGER PRAWNS €38
garlic, chilli, lemon and parsley butter, grilled house baked
sourdough

KILMORE QUAY CRAB LINGUINI  €28
chilli, parsley, lemon

COURGETTE CANNELLONI   €22
girolles, cauliflower, quinoa, pistachio

CHICKEN BALLOTINE  €28
corn puree, spinach and brie, roast chicken sauce

TURBOT  €39
fregola, mussels, clams, vegetables
white wine sauce

WHITE ASPARAGUS   €25
lyonnaise potatoes, ajoblanco, hazelnuts, aubergine

SIDES €6.40

BLACK PUDDING AND POTATO 'HASH'
tarragon & bacon mayonnaise

TOMATO AND CUCUMBER SALAD  
Villa Manodori balsamic vinegar

COLCANNON MASHED POTATOES 
with Glenillen butter

SPRING GREENS 
garlic butter and chorizo crumb

CAULIFLOWER GRATIN
smoked gubbeen cheese

HOUSE CUT CHIPS  