



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.

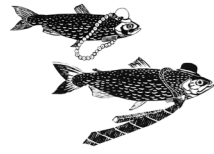
SPRING PRE THEATRE MENU

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?

G. Mullins  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.

STARTER

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SEA TROUT CEVICHE

Blood orange, fennel, chilli, ginger, coriander and yuzu

or

ROAST PARSNIPS

Carrot, miso, sunflower seeds, walnut amaretto crumble

or

CHICKEN PITHIVIER

Parsnip Puree, Bacon Ketchup

SOMMELIER WINE RECOMMENDATIONS:

WHITE: €14.50

Vernaccia di San Gimignano, **Tenuta La Calcinaia**, Tuscany, Italy, 2023

RED: €13.50

Grenache/Syrah, **Les Deux Cols**, Rhone Valley, France, 2022

MAIN

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'JOHN STONE' BEEF STEAK

fondant potato, broccolini, peppercorn, 'cafe au lait
(€13 supplement)

or

POTATO & SAGE GNOCCHI

le puy lentil and vegetable ragu

or

PLAICE

Potato Terrine, Shallots, Fennel, Pea Puree and Leek

or

CONFIT DUCK LEG

Pozole, Pancetta, Pearl Barley, Savoy Cabbage, Mole

DESSERT

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CACAO

Hukambi 53% single origin chocolate mousse, roasted banana, oat shortbread,
salted caramel

or

NEW SEASON RHUBARB CHOUX

poached rhubarb, rhubarb sorbet, almond custard

or

BLACKBERRY PAVLOVA

Diplomat creme, blackberry compote, blackberry sorbet

2 courses - €39

3 courses - €45

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.