

SPRING 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 over 20 people

STARTER
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SEA TROUT CEVICHE

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

or

HEIRLOOM TOMATO SALAD  

Toonsbridge ricotta, sherry vinegar, red onion and basil

MAIN
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JOHN STONE IRISH BUTCHER STRIP STEAK 6OZ

fondant potato, broccolini, peppercorn sauce café au lait

or

ROAST HAKE

savoy cabbage, Parmentier potatoes, peas, & samphire

DESSERT
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CACAO

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

or

BLACKBERRY PAVLOVA

Diplomat creme, blackberry compote, blackberry 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.

**FORBES
STREET** — GARETH MURINS