



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

€20

Pear and fig chutney, candied nuts, oat biscuits and homemade Lavosh.
Allergen 1, 4, 6, 9.

BOYNE VALLEY BLUE - goat's milk Co. Meath

Made on the farm from pasteurized milk from their own goat herd in Slane, Co. Meath by Michael Finegan. The Finegan family has farmed in the Boyne Valley for nearly 300 years. The present farm has been with the Finegan family since the early 1930's, when it was bought by Michael's grandfather of what used to be 'Mullagha House & Estate', which dates back to the 16th century.

ARDSALLAGH - goat's milk Co. Cork

Ardsallagh Goat Farm is located in Carrigtwohill, Co. Cork. On this farm, three types of cheese are made from their own herd & from locally sourced goat's milk. These cheeses are suitable for vegetarians.

TEMPAL GALL - cow's milk Co. Cork

A new Alpine-style cheese developed by Jean Baptiste at Hegarty's Cheese in Whitechurch, Co. Cork. It is aged for a minimum of 9 months. Based on a compote style, it packs a lot of savoury flavours such as roast nuts & vegetable soup notes, alongside a nice sharpness that comes with the age of the cheese.

BALLYLISK TRIPLE ROSE BRIE - cow's milk Co. Armagh

Ballylisk Dairies was set up by brothers, Mark & Dean Wright, in 2017 to utilise and add value to the exceptionally creamy, high quality pedigree Holstein Milk, produced on the family farm of Ballylisk in the heart of Co. Armagh. After many conversations with chefs, restaurateurs & specialty retailers, we felt that an opportunity existed for something luxurious, unique & local, hence, the birth of 'The Triple Rose Brie',



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.

DESSERTS

€14.50

CACAO

Hukambi 53% single origin chocolate mousse, roasted banana, oat shortbread, salted caramel Allergen 1, 6, 8

NEW SEASON RHUBARB CHOUX

Poached rhubarb, rhubarb sorbet, almond custard Allergen 1, 4, 9 almond

BLOOD ORANGE POSSET

Spiced white chocolate crumble, blood orange Allergen 1, 4, 6, 8, 11 almond

BLACKBERRY PAVLOVA

Diplomat creme, blackberry compote, blackberry sorbet Allergen 6, 11

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

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.

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.

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.

CAVIAR & OYSTERS

3 OR 6 FLAGGY SHORE DAINTRIES  €14 / €24
mignonette dressing Allergen 2, 3, 5, 9

3 OR 6 FLAGGY SHORE DAINTRIES €15 / €28
oysters Rockefeller Allergen 1, 2, 3, 5, 6, 9

OSCITERA CAVIAR 30G €145
crème fraîche, chives, crisps
Ballmakenny potato blini Allergen 1, 5, 6, 11

OSCITERA CAVIAR 10G €52
crème fraîche, chives, crisps
Ballmakenny potato blini Allergen 1, 5, 6, 11

SMALL PLATES

ROASTED KING SCALLOPS €23
Granny Smith apple, vanilla, hazelnut and
chardonnay vinegar Allergen 2, 4, 6, 9


CHICKEN LIVER PARFAIT €19
'Jammy Dodger' sable biscuit, cherries and kirsch Allergen 1, 6, 9, 11

SEA TROUT CEVICHE €18
Blood orange, fennel, chilli, ginger, coriander and yuzo Allergen 5, 9

SMOKED HADDOCK AND BARLEY RISOTTO €19
Peas, mint and pencil leek Allergen 5, 6, 9, 12

HEIRLOOM TOMATO SALAD   €18
Toonsbridge ricotta, sherry vinegar, red onion and basil Allergen 6, 9

GREEN AND WHITE ASPARAGUS  €19
Slow cooked quail egg, parmesan crisp Allergen 6, 11

ROAST PARSNIPS  €17
Carrot, miso, sunflower seeds, walnut amaretto crumble Allergen 1, 6, 7

SPRING LAMB CROQUETTE €19
Wild garlic aioli, celeriac crème fraîche,
pickled vegetables Allergen 1, 6, 9, 11, 12

ALLERGEN: #1 CEREALS CONTAINING GLUTEN #2 CRUSTACEANS #3 MOLLUSCS #4 NUTS (SPECIFY NUTS) #5 FISH #6 MILK/DAIRY #7 PEANUTS #8 SOYA #9 SULPHUR DIOXIDE #10 SESAME SEEDS #11 EGGS #12 CELERY/CELERIAC #13 MUSTARD #14 LUPIN

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







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.

FROM THE FLAME GRILL

JOHN STONE IRISH BUTCHER

STRIP STEAK / 8OZ 	€38
FILLET / 8OZ 	€54
FILLET / 6OZ 	€45
RIB EYE STEAK / 8OZ 	€48

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

SAUCES

Béarnaise  Allergen 6, 9, 11

Garlic butter  Allergen 6

Three Peppercon Café au Lait  Allergen 6, 9, 12

Chimichurri

Wild mushroom sauce Allergen 6, 9, 12

MARKET WHOLE FISH  DAILY PRICE

To accompany your dish please choose two sides

SHARING FOR TWO €98

SEA TROUT CEVICHE Allergen 5, 9
Blood orange, fennel, chilli, ginger, coriander and yuzo

BEEF WITH SPIRIT TOMAHAWK STEAK
beef aged with Pearse Lyons whiskey

green asparagus, hand cut chips, shallots, peppercorn
café au lait

Please allow 45 minutes for these dishes.

MAINS

GRILLED TIGER PRAWNS €40
Garlic, chilli, lemon and tomato Allergen 2, 6, 9, 12

ROAST HAKE €28
Savoy cabbage, Parmentier potatoes, peas and samphire
Allergen 5, 6, 9, 12

POTATO AND SAGE GNOCCHI  €22
Le puy lentils and vegetable ragu Allergen 1, 9

SPRING WICKLOW LAMB LOIN €46
Pea puree, broad beans, lamb mint jus, asparagus Allergen 9

QUAIL AND LOBSTER 'SURF AND TURF' €48
Laska sauce, cherry tomatoes, courgette,
spring onion, basil Allergen 2, 4, 5, 9, 12

OPEN BUTTERNUT SQUASH RAVIOLO  €25
Baby turnips, cocoa beans, Datterino tomato sauce Allergen 9

SIDES €6.40

SPRING RATATOUILLE
Gubbeen cheese, extra virgin olive oil Allergen 6

HOUSE GREEN SALAD  €6.40
Salad cream, broad beans Allergen 9, 13

CHAMP MASHED POTATOES  €6.40
with Glenillen butter, crispy pancetta Allergen 6

SPRING GREENS  €6.40
Lemon olive oil

HOUSE CUT CHIPS  €6.40

SAUTÉED WILD IRISH MUSHROOMS  €6.40
garlic butter and parsley Allergen 6, 9