



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 a chutney of last seasons strawberries, a saffron honey and homemade crackers.

GUBBEEN FARMHOUSE CHEESE - pasteurised cow's milk
Co. Cork

Handcrafted by the Fergusons at their Gubbeen Farmhouse, this semi-soft cheese is a testament to the rich heritage and exceptional quality of Irish artisanal cheesemaking. A must on any Irish Cheeseboard.

CARRIGALINE - Pasteurised, cow's milk
Co. Cork

A family run business for over 30 years creates this fantastic cheese. Ann & Pat O'Farrell make each cheese handmade and are truly artisan in nature. All the milk is sourced from a local farm, so they know first hand of the high quality of milk they receive.

CRATLOE HILLS - Pasteurised, sheep milk
Co. Clare

The Fitzgerald on this Co. Clare farm for four generations. Cheese making started as a hobby, which quickly turned into a huge success story. The family delivers a supreme cheese that is packed full of flavour.

BOYNE VALLEY BLUE - Pasteurised, Goats milk
Co. Meath

These farmers love their goats so much they called them "the ladies" They milk 250 goats on their farm just outside Slane. Boyne Valley blue is very similar to a Bleu D'Auvergne in both texture and taste.

DESSERTS

€13

CACAO

araguani 72% single origin chocolate mousse, spiced rum and mandarin

CUSTARD

baked vanilla cream, maple, whiskey, sweet potato

HAZELNUT

parfait, mascarpone, caramel.

ALMOND

white chocolate entremet, cherry, almond financier

COFFEE & TEAS

Our coffee is roasted here in Dublin and certified as Fairtrade.

ESPRESSO €5.00 MACCHIATO €5.50
AMERICANO €5.50 DOUBLE ESPRESSO €5.50
DOUBLE MACCHIATO €5.50 LATTE €5.50
CAPPUCCINO €5.50

SELECTION OF ORGANIC & SUSTAINABLE
"SOLARIS TEAS & HERBAL INFUSIONS" €5.50

WINTER

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 DAINTRIES   €12 / €22
oysters 'Bloody Mary'

3 OR 6 FLAGGY SHORE DAINTRIES €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
shallot, pickles

SKEAGHANORE DUCK RAGÙ €18
sage gnocchi, parmesan

SLOW ROASTED PUMPKIN    €14
spiced granola, basil dressing, chicory

BRESAOLA WITH GRILLED SOURDOUGH  €16
olive oil










SEA TROUT PASTRAMI €17
Teeling Whiskey and mustard crème fraîche
pickles, chive scone

'COCKLES AND MUSSELS' €17
Dillisk seaweed butter sauce
warm Guinness & treacle bread

HAM HOCK, WHITE PUDDING & PARMA HAM TERRINE €16
tomato & basil relish, grilled focaccia

GRILLED CARROTS    €14
carrot hummus, coriander and chilli dressing

FROM THE FLAME GRILL

JOHN STONE IRISH BUTCHER
STRIP STEAK / 8OZ   €37
FILLET / 8OZ   €54
FILLET / 6OZ   €44
SKIRT STEAK  €29
RIB EYE STEAK / 8OZ   €46

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

HALF IRISH CORNFED CHICKEN  €34
gubbeen chorizo, smoked garlic, thyme jus

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

MOROCCAN LAMB SHOULDER €60
with apricot, harissa, olives

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



Please allow 45 minutes for these dishes.



SAUCES

Béarnaise 

Garlic butter 

Three peppercon café au lait 

Chimichurri  

Bordelaise sauce  

MAINS

ROASTED CELERIAC    €26
jerusalem artichoke, salsa verde, endive, smoked almonds

WICKLOW VENISON €39
woodland mushrooms, truffle mousseline, juniper sauce
crispy cigar

GRILLED TIGER PRAWNS €38
with fennel, chilli & tomato butter, house cut chips

RICOTTA AND SPINACH RAVIOLI  €24
pumpkin, chesnut, parmesan

BUTTERNUT SQUASH    €24
nduja spices, pumpkin seeds, carrot, orange

ROAST FILLET OF BRILL €44
squid ink, fregola, clams, mussels, white wine veloute

SIDES €6.40

BLACK PUDDING AND POTATO 'HASH'
tarragon & bacon mayonnaise

ROCKET AND PARMESAN SALAD   
with cherry balsamic

COLCANNON MASHED POTATOES 
with Glenillen butter

WINTER GREENS 
brussels sprouts, chesnut butter, dried cranberries

SAUTÉED WILD IRISH MUSHROOMS
garlic butter and parsley

HOUSE CUT CHIPS   