WINTER 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?



STARTER

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MACKEREL RILLETTES

melba toast, cucumber & mint salad, parsley mayonnaise

HAM HOCK, WHITE PUDDING & PARMA HAM TERRINE

tomato & basil relish, grilled focaccia

GRILLED CARROTS

carrot hummus, coriander and chilli dressing

MAINS

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THORNHILL DUCK BREAST

sausage roll, beetroot, salsify, cauliflour, blackberry sauce

COD FILLET

squid ink, fregola, clams, mussels, white wine veloute

ROASTED CELERIAC

jerusalem artichoke, salsa verde, endive, smoked almonds

STRIP STEAK / 8OZ (€10 SUPPLEMENT)

onion pureé, cavolo nero, peppercon café au lait

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.

DESSERT

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CUSTARD

baked vanilla cream, maple, whiskey, sweet potato

HAZELNUT

parfait, mascarpone, caramel

ALMOND

white chocolate entremet, cherry, almond financier

SOMMELIER WINE RECOMMENDATION

Château Beaumont Cru Bourgeois Classe 2019

Glass - €14 Bottle - €60

€39 2 courses €45 3 courses