

SUESEY STREET

-PRODUCERS-

Cais na tire sheep's cheese from Clooninihy, Ballinderry, Co. Tipp, by Barry & Lorraine.

Boyne Valley Bán goat's cheese made by Michael Finegan in Slane Valley Co. Meath from his heard of friendly goats.

Most of our fish is sourced daily from Kish Fish.

All our meat is 100% Irish origin. Where possible, we buy local, seasonal & organic.

-WINES-

	<i>Glass</i>	<i>Bottle</i>
Sparkling		
Torley Non-Alcoholic Sparkling Wine – Hungary	10	38
Prosecco Frizzante Serena – Italy	12	48
Prosecco Millesimato Rosé La Roccagrande – Italy	15	60
Champagne Charles Heidsieck Brut – France	25	175
Champagne Charles Heidsieck Rosé Prestige – France	30	210
White		
Villa Brichot Côtes De Gascogne – France	10	38
Pinot Grigio Zenato – Italy	12	48
Koangi Sauvignon Blanc – New Zealand	14	56
Albarino Bodegas Altos de Torona	14	58
Sancerre La Clef Du Récit Loire Valley – France	16	78
Chablis Bernard Defaix – France	16	78
Red		
Tempranillo Marques De Plata – Spain	10	38
Malbec Domaine Jean Bosquette – Argentina	12	48
Rioja Reserva Vina Bujanda – Spain	14	56
Pinot Noir Extrait De Romarion – France	15	58
Château Bellevue Bordeaux Supérieur – France	15	60
Chianti Superiore Santa Cristina - Italy	17	68
Rosé		
Ambroisie D'Anjou Loire Valley – France	14	45
Studio By Miraval Méditerranée – France	17	68

Discretionary service charge of 12.5% added to parties of 6 or more.

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STARTERS

Cured Salmon | 16.5

Smoked Salmon Rillettes | Trout Cavair | Fennel Salad (msc,d,n1)

Dublin Bay Prawns | 21

Cais Na Tire Risotto | Chorizo | Tarragon Sauce (e,d,cn,f,g1)

Suesey Street Fish Soup | 17

Cod | Turbot | Prawns | Scallop (m, mcs, f, cn, d, fish selection subject to change)

Foie Gras & Chicken Liver Parfait | 18

Warm Brioche | Orange Chutney | Duck Jelly (e,d,g1,n4)

Suckling Pig Belly | 18

Goats Cheese | Almond Shortbread | Apple and Peanut Vinaigrette | Pickled Shallots (n1,e,d,g1)

Celeriac Soup | 14.5

Jerusalem Artichoke Crisp | Roasted Chestnut Nibble | Olive Oil (n10) ⑤

MAINS

When the Boat Comes In | Price Varies

Seasonal Market Fish - Please ask your server.

Pan Roast Hake | 36

Garlic Pimentón Potato | Gremolata Sauce | Lemon (e,d,mcs,f)

Dry Aged Fillet of Beef | 47

Wild Mushrooms Duxelles | Fine Bean & Parma Ham | Burnt Celeriac Purée | Triple Cooked Chips | Jus
(e, d, g1)

Fillet of Pork | 35

Marinated Grilled Asparagus | Potato Foam | Pork Croquette | Crispy Sage | Served Pink (n4,m,d,g1)

Gressingham Duck Breast | 34.5

Duck Hot Pot | Haggis | Pesto and Courgette Puree (d, c)

Jerusalem Artichoke | 24

Carrot & Almond Panisses | Majada | Black Garlic Gel ⑤ (sb,n1)

SIDES

Paris Mash (d)
Fries (g1)

New Season Potatoes | Herbs | Butter (d)

Mixed Leaf Salad
Seasonal Greens (d)

All Sides | 6.5

Selection of Homemade Freshly Baked Bread & Butter | 5

ALLERGENS

Please notify your waiter if you have any food allergies or intolerances. Items marked by a letter may contain one or more of a product of the following:

egg (e) dairy (d) crustacean (cn) fish (f) soybean (sb) celery (c)
mustard (md) sesame (s) sulphur dioxide (sd) lupin (l) molluscs (mcs) peanut (p) milk (m).

Gluten: wheat (g1) spelt (g2) rye (g3) barley (g4) oats (g6)

Nuts: almond (n1) walnut (n3) pistachio (n4) hazelnut (n5)

cashews (n6) pecan (n7) brazil (n8) macadamia (n9) chestnut (n10)

We handle all major allergens in our kitchen, and while we take precautions, cross-contamination is possible.

If you have any food allergens, please inform us before ordering.

| on our menu symbolises the dish can be made suitable for Vegans.