

SUESEY STREET

GROUP MENU €69pp

STARTERS

Mosaic Salmon Gravlax

Nori Seaweed | Yuzu Glaze | Salmon Mousse | Pastry Cracker | Wasabi Mayo | Citrus Dressing
(msc,g1,d,n1)

Lamb Lap

Turnip Terrine | Kohlrabi Gel | Curly Kale | Lamb Jus

Celeriac Soup

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

MAIN COURSES

8-Day Dry Aged Striploin Steak

Wild Mushrooms Duxelles | Fine Bean & Parma Ham | Celeriac Purée | Triple Cooked
Chips | Jus (E, D, G1)

Pan Roast Hake

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

Jerusalem Artichoke

Carrot & Almond Panisses | Majada | Black Garlic Gel (V)

DESSERTS

White Chocolate

Poppy Seeds | Almond | Mango | Lemon | Muscovado Ice Cream (g1,d,e,n1)

Vanilla & Lime Cheesecake Mousse

Poached Rhubarb | Raspberry Gel | Basil Sorbet (g1,d,e)

SUESEY STREET

GROUP MENU €79pp

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STARTERS

Mosaic Salmon Gravlax

Nori Seaweed | Yuzu Glaze | Salmon Mousse | Pastry Cracker | Wasabi Mayo | Citrus Dressing
(msc,g1,d,n1)

Lamb Lap

Turnip Terrine | Kohlrabi Gel | Curly Kale | Lamb Jus

Celeriac Soup

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

MAIN COURSES

Dry Aged Fillet of Beef

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

Pan Roast Hake

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

Jerusalem Artichoke

Carrot & Almond Panisses | Majada | Black Garlic Gel (V)

DESSERTS

White Chocolate

Poppy Seeds | Almond | Mango | Lemon | Muscovado Ice Cream (g1,d,e,n1)

Vanilla & Lime Cheesecake Mousse

Poached Rhubarb | Raspberry Gel | Basil Sorbet (g1,d,e)

Selection Of Farmhouse Cheese

Chutney | Grapes | Quince | Crackers (e,d,g1,n,sd)

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.

The ⑤ on our menu symbolises the dish can be made suitable for Vegans.