

SUESEY STREET

LUNCH MENU

WEDNESDAY - FRIDAY

FOR THE TABLE

SELECTION OF HOUSE-BAKED ARTISAN BREADS

24 HOUR SEEDED SOURDOUGH | GUINNESS SODA | FOCACCIA WITH SUNDRIED
TOMATO & OLIVE (G1, G2, G3, G4)

€5.00

SALADS

WARM CHICKEN SALAD

AVOCADO CRUSH | TOMATO SALSA | BLUE CHEESE MOUSSE | HAZELNUT TUILE (D, G1, N5)

€24.00

SEARED BEEF SALAD

MIXED LEAVES | TOASTED SEEDS | PICKLED ONION | CHIMICHURRI (D, MD)

€25.00

SANDWICHES

DEXTER BURGER

TOASTED BRIOCHE | DUBLINER CHEESE | BABY GEM | GHERKINS | FRENCH FRIES (E, D, G1)

€27.00

TOASTED OPEN SANDWICH ON HOUSE BAKED SOURDOUGH

GUACAMOLE | POACHED EGG | ROCKET | CRISPY ONION | GRATED PARMESAN (G1, G2, E)

€16.00

LARGE PLATES

BAKED FILLET OF COD

BRAISED FENNEL | BUTTERY POTATOES | WHITE MISO BEURRE BLANC (D, F)

€28.00

28-DAY DRY AGED STRIPLOIN STEAK

WILD MUSHROOMS DUXELLES | FINE BEAN & PARMA HAM | CELERiac PURÉE | TRIPLE COOKED
CHIPS | JUS (E, D, G1)

€32.00

SIDES

FRIES

€6.00

SEASONAL ASPARAGUS | HOLLANDAISE (E)

€6.00

ROASTED CAULIFLOWER | SUNDRIED TOMATO HUMMUS | FLAKED ALMONDS (N1)

€6.00

MIXED CHICORY SALAD

€6.00

PETITE SWEETS

LEMON POSSET

SHORTBREAD | RHUBARB | SORBET | G1 | D | E

€5.00

CHOCOLATE TART

CUSTARD | VANILLA ICE CREAM | RASPBERRY | G1 | D | E

€5.00

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WINE BY THE GLASS

SPARKLING

	Glass	Bottle
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

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	€15	€58
SANCERRE LA CLEF DU RÉCIT LOIRE VALLEY — FRANCE	€15	€60
CHABLIS BERNARD DEFAIX — FRANCE	€17	€68

ROSÉ

AMBROISIE D'ANJOU LOIRE VALLEY — FRANCE	€14	€45
STUDIO BY MIRAVAL MÉDITERRANÉE — FRANCE	€17	€68

ALLERGENS

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

Suppliers

Kish Fish, La Rousse, McLoughlin Butchers, Caterway