

SUESEY STREET

A LA CARTE MENU

PRODUCERS

Cáis na Tíre Sheep's cCheese made by Barry & Lorraine from Clooninihy, Ballinderry, Co. Tipperary.

Boyne Valley Bán Goat's Cheese made by Michael Finnegan from his heard of friendly goats in Slane Valley Co. Meath.

Most of our fish is sourced daily from Kish Fish, Dublin.

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

WINES

Sparkling	Glass	Bottle
Torley Non-Alcoholic Sparkling Wine – Hungary	10	38
Prosecco Frizzante Serena – Italy Prosecco	12	48
Millesimato Rosé La Roccagrande – Italy Champagne	15	60
Charles Heidsieck Brut – France Champagne Charles	25	175
Heidsieck Rosé Prestige – France	30	210
White		
Villa Brichot Côtes De Gascogne – France	10	38
Pinot Grigio Paladin– Italy	12	48
Babic 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	44
Studio By Miraval Méditerranée – France	17	68

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

SUESEY STREET

Selection of Homemade Freshly Baked Bread & Butter | 5

24 Hour Seeded Sourdough | Guinness Soda | Focaccia with Sundried Tomato & Olive

STARTERS

Mosaic Salmon Gravlax | 17

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

Dublin Bay Prawns | 22

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

Suesey Street Fisherman Soup | 18

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

Burrata | 18

Smoked Almond Pesto | Sweet Pickled Cucumber | Ajo Blanco | Carrot and Potato Cracker (d,m,n1,g1)

Lamb Lap | 18

Turnip Terrine | Kohlrabi Gel | Curly Kale | Lamb Jus

Roasted Butternut Squash Soup | 15

Girolle Mushrooms | Ricotta | Green Oil (d) ⑤

MAIN COURSES

When the Boat Comes In | Price Varies

Seasonal Market Fish - Please ask your server.

Pan Roast Hake | 37

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 | 36

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

Pan Fried Duck | 34.5

Black Rice | Duck Braised Pastry | Beetroot Ketchup | Fig & Orange Chutney (d, c)

Marinated Pressed Cauliflower | 28

Braised Leeks | Caramelized Onions | Celeriac Purée | Black Garlic Gel ⑤

SIDES | 6.5

Paris Mash (d)

Fries (g1)

New Season Potatoes | Herbs | Butter (d)

Mixed Leaf Salad

Seasonal Greens (d)

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DESSERTS

Crème Brulée | 13

Berries | Ice Cream (g1, d, e, m)

Praline Mousse | 15

Coffee Hazelnut | Almond Brittle | Noisette Custard | Salty Caramel Ice Cream (g1,d,e,n1,n5)

Vanilla Mascarpone | 15

Kirsch Sour Cherries | 70% Dark Chocolate Custard | Cocoa Nib Crumble | Sheep's Yogurt Ice Cream (g1,d,e)

Selection Of Farmhouse Cheese | 17

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

DESSERT COCKTAILS

The Suesey St. Sour

Tanqueray No. Ten | Raspberry & Rose Coulis | Lemon | Sugar | Vegan Whites (sd)

Roe & Fashioned | 15

Roe&Co | Orange Bitters | Sugar (sd)

Oaxacan Coffee | 15

Casamigo Mezcal | Agave | Coffee | Cream (sd,d)

Mexican Martini | 15

Don Julio Anejo | Kahlua | Agave | Espresso (sd)

1942. | 33

Don Julio 1942 | Agave | Orange Bitters

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.