

SUESEY STREET

GROUP MENU €69pp

STARTERS

Mosaic Salmon Gravlox

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

Beef Short Rib

White Cabbage Coleslaw | Red Apple Gel | Garlic Sauce | Chive Oil (c,sd,md,m,d)

Roasted Butternut Squash Soup

Girolle Mushrooms | Ricotta | Green Oil (d) ⑤

MAIN COURSES

28-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)

Pressed Marinated Cauliflower

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

DESSERTS

Spiced Apple

Cream Cheese | Miso Caramel | Almond Sable | Vanilla Custard (g,d,e,n1,m)

Tonka Mousse | 15

Tonka Milk Chocolate | Olive Oil Hazelnut | Blackberry | Flax Seed Chips |
Mocha Ice Cream | Biscuit (g,d,e,n5,m)

SUESEY STREET

GROUP MENU €79pp

Selection of House Baked Artisan Breads

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

STARTERS

Mosaic Salmon Gravlax

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

Beef Short Rib

White Cabbage Coleslaw | Red Apple Gel | Garlic Sauce | Chive Oil (c,sd,md,m,d)

Pressed Marinated Cauliflower

Braised Leeks | Caramelized Onions | Celeriac Purée | Black Garlic Gel (V)

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

Spiced Apple

Cream Cheese | Miso Caramel | Almond Sable | Vanilla Custard (g,d,e,n1,m)

Tonka Mousse | 15

Tonka Milk Chocolate | Olive Oil Hazelnut | Blackberry | Flax Seed Chips | Mocha Ice
Cream | Biscuit (g,d,e,n5,m)

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 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.

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