

# **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

	<b>Glass</b>	<b>Bottle</b>
<b>Sparkling</b>		
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 Heidsieck Rosé Prestige – France	25	175
	30	210
<b>White</b>		
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
<b>Red</b>		
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
<b>Rosé</b>		
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.

## **Selection of Homemade Freshly Baked Bread & Butter | 5**

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

## **STARTERS**

### **Mosaic Salmon Gravlax | 19**

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

### **Dublin Bay Prawns | 23**

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)

### **Beef Shortrib | 19**

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

### **Beetroot Gnocchi | 17**

Sautéed Morels | Mushroom Glaze (V)

## **MAIN COURSES**

### **When the Boat Comes In | Price Varies**

Seasonal Market Fish - Please ask your server.

### **Fillet of Cod | 39**

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

### **Dry Aged Fillet of Beef | 49**

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

### **Lamb Saddle Roulade | 40**

Crispy Polenta | Sautéed Leeks | Sugar Snaps | Green Peas | Mint Gel | Lamb Jus (d,c,md,sd)

### **Fillet of Pork | 35**

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

### **Marinated Pressed Cauliflower | 28**

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

## SIDES | 6.5

Paris Mash (d)  
Fries (g1)  
New Season Potatoes | Herbs | Butter (d)

Mixed Leaf Salad  
Seasonal Greens (d)  
Jus | Peppercorn Sauce | 4

## DESSERTS

### Crème Brulée | 13

Fresh Berries | Ice Cream | Pistachio Biscotti (g1, d, e, n4, sd)

### Cream Cheese & Spiced Apple | 15

Miso Caramel | Almond Sable | Vanilla Custard (g, d, e, n1, n5, 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 | 17

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

## DESSERT COCKTAILS

### 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 allergies, please inform us before ordering.

The (V) on our menu symbolises the dish can be made suitable for Vegans.