SUESEY STREET

A LA CARTE MENU

SUESEY STREET

Welcome to Suesey Street
Our family-owned restaurant is built on good food, warm hospitality, and the simple pleasure of gathering around a table. Our bread is baked in-house every morning, and our menu follows the same spirit: fresh, seasonal ingredients prepared with care.

Whether it's a quiet lunch, a long dinner with friends, or a special occasion, we're delighted to have you with us. Pull up a chair, take your time, and enjoy.

Where it comes from
We aim to source all our produce from local suppliers around Ireland, and we build the menu around what's in season. We proudly use 100% Irish beef.

Allergens
Our kitchen handles all major allergens. If you have a food allergy or intolerance, please tell us before you order and we'll look after you. An allergen guide for all food and beverage is available on request.

Vegan dishes
Dishes marked Ⓥ can be made suitable for vegans. Just ask your server.

Service
A discretionary service charge of 12.5% is added for parties of six or more.

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Selection of Homemade Freshly Baked Bread & Butter 5

STARTERS

Mosaic Salmon Gravlax 19
nori seaweed | yuzu | brick pastry | wasabi | citrus

Dublin Bay Prawns 23
cais na tire risotto | chorizo | tarragon

Fisherman Soup 18
cod | halibut | prawn | scallop

Beef Shortrib 19
white cabbage | red apple | garlic | chive

Beetroot Gnocchi 17
morel | mushroom glaze Ⓥ

MAIN COURSES

When the Boat Comes In Price Varies
Please ask your server.

Fillet of Cod 39
miso | red pepper escabeche | sweet potato

Dry Aged Fillet of Beef 49
wild mushroom | fine bean & parma ham | celeriac | chips | jus

Pan Roasted Duck 39
braised duck roll | fig | beetroot | boulangère potato | duck jus | served pink

Fillet of Pork 35
grilled asparagus | pork croquette | crispy sage | served pink

Pressed Cauliflower 28
braised leek | caramelized onions | celeriac | black garlic Ⓥ

SIDES

Duck Fat Roast Potatoes 8
Roast Celeriac | Sage & Wasabi Corn | Crispy Onions 7
Tenderstem Broccoli 8
Mixed Leaves | Pickled Carrot | Nuts 7

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DESSERTS

Vanilla Orange Crème Brulée 13

shortbread | lemon | blood orange sorbet

Suggested Pairing: Tokaji Aszú Dobogó, 6 Puttonyos, 2018

Glass | 35 - Bottle | 175

Salted Caramel Tart 15

almond oat | apple | pear | lime | vanilla ice cream

Suggested Pairing: Riesling Auslese Fritz Haag 2022

Glass | 18 - Bottle | 80

Coconut Mousse 15

hazelnut | peanut butter | blackberry cinnamon | almond | coconut ice cream

Suggested Pairing: Chateau de Cerons 2018

Glass | 16.5 - Bottle | 60

Selection Of Farmhouse Cheese 17

Chutney | Grapes | Quince | Crackers

Suggested Pairing: Ferreira Tawny Port

Glass | 15 - Bottle | 65

Wi-Fi: Suesey Street
Password: fitzwilliamd2