SUESEY STREET

€69 GROUP MENU
12.5% SERVICE CHARGE APPLIES TO GROUP OF 6+

STARTER

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

Beef Short Rib
white cabbage | red apple | garlic | chive

Beetroot Gnocchi
morel | mushroom glaze Ⓥ

MAIN COURSE

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

Fillet of Cod
miso | red pepper escabeche | sweet potato

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

DESSERT

Salted Caramel Tart
almond oat | apple | pear | lime |vanilla ice cream

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

SUESEY STREET

€84 GROUP MENU
12.5% SERVICE CHARGE APPLIES TO GROUP OF 6+

Selection of House Baked Breads

STARTER

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

Beef Short Rib
white cabbage | red apple | garlic | chive

Beetroot Gnocchi
morel | mushroom glaze Ⓥ

MAIN COURSE

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

Fillet of Cod
miso | red pepper escabeche | sweet potato

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

DESSERT

Salted Caramel Tart
almond oat | apple | pear | lime |vanilla ice cream

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

Selection of Farmhouse Cheese
chutney | grapes | quince | crackers