

SUESEY STREET

Group Menu

€65 per person

Starters

Cured Salmon

Smoked Salmon Rillettes | Trout Caviar | Fennel Salad

Suckling Pig Pork Belly

Goats Cheese | Almond Shortbread | Apple and Peanut Vinaigrette | Pickled Shallots

Cashew Pâté

Peach Jam | Sourdough Crostini (V)

Mains

28-Day Dry Aged Striploin Steak

Black Peppercorn Creme Brûlée | Triple Cooked Chips | Chimichurri

Pan Roast Hake

Garlic Pimentón Potato | Gremolata Sauce | Lemon

Pressed Celeriac

Black Garlic Gel | Kale Majada | Almond Panisses

Desserts

Chocolate Cream

Vanilla Mousse | Sour Cherry Compote | Morello Sorbet

Cream Cheese Mousse

Carrot & Cranberry Base | Lemon Shortbread | Rhubarb Gel & Sorbet

Selection Of Farmhouse Cheese

Chutney | Grapes | Peach Jam | Crackers

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

SUESEY STREET

Group Menu

€75 per person

Starters

Cured Salmon

Smoked Salmon Rillettes | Trout Caviar | Fennel Salad

Suckling Pig Pork Belly

Goats Cheese | Almond Shortbread | Apple and Peanut Vinaigrette | Pickled Shallots

Cashew Pâté

Peach Jam | Sourdough Crostini ⑤

Mains

Dry Aged Fillet of Beef

Black Peppercorn Creme Brûlée | Triple Cooked Chips | Chimichurri

Pan Roast Hake

Garlic Pimentón Potato | Gremolata Sauce | Lemon

Pressed Celeriac

Black Garlic Gel | Kale Majada | Almond Panisses

Desserts

Chocolate Cream

Vanilla Mousse | Sour Cherry Compote | Morello Sorbet

Cream Cheese Mousse

Carrot & Cranberry Base | Lemon Shortbread | Rhubarb Gel & Sorbet

Selection Of Farmhouse Cheese

Chutney | Grapes | Peach Jam | Crackers

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