

SUESEY STREET

-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-

	<i>Glass</i>	<i>Bottle</i>
Sparkling		
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	25	125
Heidsieck Rosé Prestige – France	27	155
White		
Villa Brichot Côtes De Gascogne – France		
Pinot Grigio Paladin– Italy	10	38
Koangi Sauvignon Blanc – New Zealand	12	46
Albarino Bodegas Altos de Torona	14	55
Sancerre La Clef Du Récit Loire Valley – France	14	58
Chablis Bernard Defaix – France	16	72
	16	72
Red		
Tempranillo Marques De Plata – Spain	10	38
Malbec Butcher's Cut Premium – Argentina	12	48
Rioja Reserva Conde de Valdemar – Spain	14	54
Pinot Noir Coteaux Bourguignons Albert Bichot – France	15	58
Château Bellevue Bordeaux Supérieur – France	15	58
Chianti Classico Capotondo – Italy	17	68
Rosé		
Ambroisie D'Anjou Loire Valley – France	14	44
Studio By Miraval Méditerranée – France	17	68

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

- STARTERS -

Cured Salmon | 16.5

Smoked Salmon Rillettes | Trout Cavair | Fennel Salad (msc,d,n1)

Dublin Bay Prawns | 21

Cais Na Tire Risotto | Chorizo | Tarragon Sauce (e,d,cn,f,g1)

Suesey Street Fish Soup | 17

Cod | Turbot | Prawns | Scallop (m, mcs, f, cn, d, fish selection subject to change)

Foie Gras & Chicken Liver Parfait | 18

Warm Brioche | Orange Chutney | Duck Jelly (e,d,g1,n4)

Suckling Pig Belly | 18

Goats Cheese | Almond Shortbread | Apple and Peanut Vinaigrette | Pickled Shallots (n1,e,d,g1)

Celeriac Soup | 14.5

Jerusalem Artichoke Crisp | Roasted Chestnut Nibble | Olive Oil (n10) ^(V)

- MAIN COURSES -

When the Boat Comes In | Price Varies

Seasonal Market Fish - Please ask your server.

Pan Roast Hake | 36

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

Dry Aged Fillet of Beef | 47

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

Venison Loin | 38

Boulangère Potato | Jerusalem Artichoke Purée | Crispy Kale | Rosemary Jus (e, d, g4)

Gressingham Duck Breast | 34.5

Duck Hot Pot | Haggis | Pesto and Courgette Puree (d, c)

Jerusalem Artichoke | 24

Carrot & Almond Panisses | Majada | Black Garlic Gel (sb,n1) (V)

- SIDES-

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

Mixed Leaf Salad
Seasonal Greens (d)
All Sides | 6.5

- DESSERTS -

Crème Brulée | 13

Berries | Ice Cream (g1, d, e, m)

Dark Chocolate Delice 70% | 15

Cocoa Nibs | Mango Gel | Sorbet (d, e, g1,m)

Tonka Caramel | 15

Dulce De Leche | Praline Ice Cream | Blackberry | Hazelnut Tuile (e, d, g1, n5,m)

Selection Of Farmhouse Cheese | 17

Chutney | Grapes | Quince | Crackers (e,d,g,n,m)

- 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

- ALLERGENS -

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 allergens, please inform us before ordering.

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