

PRE-THEATRE

What's the story? That's a Dublin expression, and so is this restaurant. Forbes Street is an expression of all that's brilliant in our contemporary, thriving, eclectic capital city: innovation and imagination meets hospitality and comfort. Look at this place. The kitchen is wide open and the room is light and airy and calm. It's that way because we want you to become a part of this story. To be immersed in it. But ok, you're here for the food so what's the story there?

Before you is a menu that continually changes, evolves, grows. That's because we specialise in ingredient-led cooking featuring local produce, prepared seasonally with skill and craft. As those ingredients change or we find new producers or flavours, we adapt. So everything here is carefully considered, from the dry aged Irish beef to the shellfish we bring up from Clare.

Are you ready?

 HEAD CHEF

STARTER

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BURRATA SALAD

merinda tomato, wild garlic pesto, balsamic

HAM HOCK AND WHITE PUDDING CROQUETTE

black pepper aioli, baby gem, lemon

MERINDA TOMATOES

romesco, sourdough, bitter leaves, mint oil

MAINS

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GRILLED PORK

baby roast potatoes, caramelised onion, wicklow blue cheese sauce

COD FILLET

fregola, mussels, clams, vegetables, white wine sauce

COURGETTE CANNELLONI

girolles, cauliflower, quinoa

STRIP STEAK / 8OZ (€10 SUPPLEMENT)

wild garlic mash potato, grilled tender stem broccoli, peppercorn café au lait

DESSERT

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CACAO

tanariva 33% origin Madagascan chocolate, mango, passionfruit, coconut

RHUBARB

new season rhubarb, vanilla cream, ginger

TIRAMI-CHOUX

choux bun, mascarpone mousse, coffee sorbet

€39 2 courses

€45 3 courses

Please inform your waiter if you have any dietary requirements or allergies.

A discretionary service charge of 10% will be added to your bill for parties of 6 or more.

A VAT at 12.5% is included in all prices.