



Autumn menu



To start

Soup of the week €9

Confit duck wings gochujang sauce/house rub €16

Whiskey cured salmon, pickled cucumber, celeriac and apple remoulade, soda bread crumble €14 (1,3,5)

Ham hock & black pudding croquet, beetroot ketchup , pickled fennel €15 (1,3,6,7)

Chorizo & prawn pil pil, €16 (1,3,5)

Saffron scamorza and pea arancini, Napoli sauce Pecorino cheese €14(1,3,11)

For Mains

10 oz rib eye steak, braised shallot, parsnip puree, confit flat cap €39 (3)

Fallons fish and chips, beer battered, tartare, lemon, side salad, fries €24(1,3)

Fallon’s burger, brioche bun, bacon jam, blue cheese béarnaise €23(1,3,6,7,11)

Braised feather blade of beef, honey roasted carrot, braised red cabbage, parsnip puree €26 (1,3,7)

Pan roasted cod, chorizo cassoulet, chill oil and crispy basil (8,11)

Dublin bay prawn risotto bisque, roasted nori seaweed €24 (1,3,5,11)

Moroccan tagine, halloumi, toasted almonds, yoghurt herb sauce €22 (1,3,13)

On the side €6

Creamy mash, frites, chunkies, honey roasted vegetables

Sweet treats

Crème brulee, shortbread biscuit €9 (1,3,6)

Selection of Ice cream €9 (3,6)

Rich chocolate brownie, chocolate sauce, vanilla ice cream €10 (3,6)

Classic Tiramisu €10 (1,3)

Poached pear crumble, mulled wine & mascarpone cream €10 (3,11)



Baileys espresso martini €15

Tiramisu cocktail €15

Wheat 1.Dairy 3(a cream, b yoghurt, c butter, d parmesan, e goats cheese, f cheddar), Nut 4(a hazelnut, b peanut, c cashew, d coconut,e walnut,f chestnut), Shellfish 5, Mustard 6, Egg 7, Fish 8, Molluscs 9, Celery 10, Sulphites 11, Soya 12, Almond 13