

# GRAYSON DINNER

## STARTERS

|                                                                                          |                   |        |
|------------------------------------------------------------------------------------------|-------------------|--------|
| Cauliflower Veloute, Charred Romanesco, Hazelnuts                                        | (3b,4)            | €12.00 |
| Steak Tartare with Brioche Toast, Egg Yolk Emulsion & Crispy Potato                      | (1a,4,7,12,13)    | €16.50 |
| Ardsallagh Goat Cheese Mousse, Pickled Beetroot, Pear, Brick Pastry & Mixed Leaves       | (1a,4,7,10,12,13) | €15.50 |
| Rabbit & Smoked Bacon Rillettes, Pickled Vegetables, Apple Compote, Watercress, Baguette | (1a,4,9,12,13)    | €16.00 |
| Hokkaido Pumpkin Risotto, Cashew Ricotta, Shimeji Mushroom & Fried Sage                  | (3c)              | €15.50 |
| Pan Seared Irish Scallops, Crispy Nori, Radish, Saffron Emulsion                         | (4,6,7,12,13)     | €18.00 |

## MAINS

|                                                                                                                           |                   |         |
|---------------------------------------------------------------------------------------------------------------------------|-------------------|---------|
| Guinea Fowl Supreme, Maitake Mushroom, Baby Carrots, Parsnip, Pomme Purée & Red Wine Jus                                  | (4,9,13)          | €34.00  |
| Grilled King Oyster Mushroom, White Bean "Cassoulet," Braised Radicchio, Pistou                                           | (3a,4,10,13)      | €28.00  |
| Pan Roasted Halibut, Confit Potato, Spinach, Sauce Noisette, Capers, Tomato                                               | (4,7,8,13)        | €41.50  |
| Prawn Pappardelle, Courgette, Garlic Butter, Tomato sauce, Bottarga                                                       | (1a,4,5,7,8,9,13) | €34.00  |
| Braised Venison Shoulder, Truffle, Pomme Puree, Cavolo Nero, Bourguignon Sauce                                            | (4,9,13)          | €37.00  |
| Cote de Boeuf, Confit Potatoes with Herbes de Provence, Cavolo Nero, Honey Glazed Parsnips, Pepper Sauce (For two people) | (4,9,13)          | €110.00 |

## STEAKS

All steaks come with chips, watercress & a choice of sauce

|                         |      |        |
|-------------------------|------|--------|
| 28-Day Aged 10oz Ribeye | (13) | €48.50 |
| 28-Day Aged 8oz Fillet  | (13) | €50.00 |

## SAUCE

|                      |             |
|----------------------|-------------|
| Pepper Sauce         | (4,9,13)    |
| Red Wine Jus         | (9,13)      |
| Café de Paris Butter | (4,8,12,13) |

## SIDES

|                                           |           |       |
|-------------------------------------------|-----------|-------|
| House-Made Fries with Maldon Sea Salt     | (1a)      | €6.50 |
| Parmesan Fries with Rosemary Salt         | (4)       | €7.00 |
| Cavolo Nero with Garlic & Lemon Zest      |           | €7.00 |
| Honey-Glazed Parsnips with Tarragon Crumb | (1a,4,13) | €8.00 |
| Confit Potatoes with Herbs de Provence    | (4)(V)    | €7.50 |

PLEASE NOTE THAT THERE IS A DISCRETIONARY 12.5% SERVICE CHARGE FOR 6 OR MORE

Please advise us of any allergies before ordering.

ALLERGENS : 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts,

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut), 4 Milk,

5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

All our Beef is 100% Irish Origin.

# THE GRAYSON

PLEASE NOTE THAT THERE IS A DISCRETIONARY 12.5% SERVICE CHARGE FOR PARTIES OF 6 OR MORE

Please advise us of any allergies before ordering.

ALLERGENS : 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts,

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk,

5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

All our Beef is 100% Irish Origin.

[thegrayson.ie](http://thegrayson.ie) | [@thegraysondublin](https://www.instagram.com/thegraysondublin)