A qr code with a fish

Description automatically generated

Scan QR code for Allergens

**Scallops**

Cauliflower puree, smoked black pudding, crisp pancetta.

**Rope Mussels**

West Cork rope mussels, steamed.

A La Crème: white wine, garlic, cream, flat leaf.

**Tiger Prawn Cocktail**

Choose from:

*Marie Rose*, European style cocktail sauce.

*American style*, Tomato, horseradish, lemon & vodka.

**Crab Claws**

Dingle Brown Crab Claws, Lemon beurre blanc, garlic, samphire.

**Howth Smoked Organic Salmon**

Red onion, crisp capers, chive crème fraîche, brown soda bread.

**Oyster Selection**

2 Connemara, 2 Kelly’s, 2 Achill, 2 Carlingford

Sourced from our coastal waters,

Served with raspberry and shallot mignonette, lemon, Tabasco.

SHARING

SOUPS & SALAD

**Caesar Salad**

Cos, Parmesan, crisp bacon, Cajun chicken.

**Burrata**

Mulled pear, caramelised figs, toasted hazelnuts, watercress & rocket.

**Seafood Chowder**

Irish fish and shellfish, creamed broth.

**Roast Red Pepper & Lentil Soup V**

Basil crème fraiche.

**SOLE’s Seafood Tower**

*(€10 supp* per person, based on four sharing)

Served over crushed ice

Howth smoked Irish organic salmon,  
Prawn cocktail, Rock oysters, traditional accompaniments.

Served steaming hot  
Chargrilled Tiger Prawn

Pan-roast Irish brown crab claws  
Steamed West Cork mussels, white wine & garlic cream.

FROM THE SEA

APPETISERSS

*We have sourced only the highest quality oysters that have been cleaned and prepared meticulously by our chefs.  
Consuming raw oysters, however, may increase the potential for a foodborne illness.*

*Full list of allergens available at the back of the menu.*

Oysters

**Sole Meunière, filleted at the table for you** *(€10 supp)*

Whole Dover sole, lemon butter, choice of side.

**Halibut**

Miso roast fillet, young stem broccoli, clam & potato broth.

**Sea Bass**

Pan seared fillet, parmesan & truffle polenta, parsnip puree, wilted kale and fennel.

**Monkfish & Chorizo**

Chargrilled skewered monkfish fillet & chorizo, warm niçoise salad,

Rosemary chimichurri dressing.

**Fish ‘n’ Chips**

Beer battered cod, minted pea purée, tartar sauce.

**Captain’s Seafood Tower**

*(€20 supp* per person, based on two sharing)

Served over crushed ice:

Howth smoked Irish organic salmon  
Shrimp and Dublin Bay prawns, Rock oysters, traditional accompaniments

Served steaming hot:

Grilled Irish lobster, Irish brown crab toes,

Steamed West Cork mussels, white wine, garlic cream, Fries.

Baby Caesar salad Irish baby potatoes in herb butter

Tenderstem broccoli Shallot mash & seasonal vegetables Sweet potato fries Fries

**Grilled Whole Irish Lobster** *(€35 supp)*

500g - 600g, when available, served with herb butter baby potatoes

*Served with a choice of:*

*Thermidor Sauce (with or without Gruyere cheese) or Garlic & Herb butter*

**Coquilles St. Jacques**

King scallops, Gruyère cream & mash, samphire.

FROM THE SHELL

SHARING

FROM THE SEA

FROM THE LAND

**8oz Fillet Steak** *(€5 supp)*

Peter Hannan’s Salt Aged Beef, shallot mash, seasonal vegetables.

**10oz Rib Eye Steak**

Peter Hannan’s Salt Aged Beef, shallot mash, seasonal vegetables.

*Steaks are served with a choice of:*

*Marrow butter Garlic & herb butter Pepper sauce*

**Venison**

Roast rack of Red Deer, blackberry and fig reduction, sweet potato gratin, Honey roast baby roots.

**Risotto V**

Fine herb & Italian cheese arborio, sautéed kale, wild mushrooms, Beetroot gel.

ENTREES

SOLE's Signature Seafood Towers

Side Dishes **V**

ds

*Children’s Menu available on request. All our beef is 100% Irish and fully traceable to source. Full list of allergens available at the back of the menu.*

SIDE DISHES **V**

€6.50

*12.5% service charge on all parties of 6 or more.  
Full list of allergens available at back of the menu.*



**Guinness & Brandy Christmas Pudding**

Gingerbread ice cream, DWD Whiskey crème anglaise.

**Hazelnut & Chocolate Yule Log**

Milk chocolate mousse, caramel, genoise sponge,

Ferrero Rocher ice cream.

**Key Lime Tart**

Lime curd, Chantilly cream, pistachio ice cream, lime gel.

**Passion Fruit**

Passion fruit mousse, bitter chocolate sauce, mango sorbet.

**Selection of Wexford Ice Creams**

Vanilla & chocolate tuile.

**Irish Cheese Board** *(€7 supp)*

Cranberry & hazelnut crackers, Irish black apple butter.

**Velvet Cloud Cloonbrook**

Hard cow’s milk cheese with a similar texture to parmesan. Co. Mayo.

**Ballylisk Triple Cream Smoked Brie**

Lightly smoked in beechwood from a Friesian herd. Co Armagh.

**Farmview Kearney Blue**

Salty, strong blue cheese aged to 8 weeks. Co. Down.

**Boyne Valley Rathkenny**

Manchego style, 6 month matured. Co Meath.

**Sauternes**, Thomas Barton, Bordeaux, France | 2016 | *€11(70ml)*

**Royal Tokaji** **Aszú**, 5 Puttonyos, Blue Label, Disznóko, Hungary | 2017 | *€18* *(70ml)*

**Taylor's, Douro Valley, Portugal** *(70ml)*

LBV Port *2019 €8*

10 Year Old Tawny Port *NV €9.8*

20 Year Old Tawny Port *NV €16*

30 Year Old Tawny Port *NV €30*

40 Year Old Tawny Port *NV €42*

**Taylor's Century of Tawny** *€25 (25ml each)*

Embark on a 100-year journey with our tasting flight, showcasing the exceptional craftsmanship behind four Ports - aged 10, 20, 30, and 40 years. Together, they represent a century of heritage, with each pour offering a unique expression of time and complexity, beautifully paired with the selection of cheeses on our cheese board.

**SOLE Espresso Martini** *16.00*

Shankys Whip Liqueur, Five Farms Cream Liqueur, Hazelnut, Double Espresso

**Lemon Cheesecake** *16.00*

Limoncello, Licor 43, Lemon, Sugar, Cream, Biscuits & Dehydrated Raspberries

**Brandy Alexander** *15.00*

Hennesy VS Cognac, Creme de Cacao, Cream

**Rum and Raisin** *15.00*

Bacardi 8 Y.O. Rum, Pedro Ximénez Sherry, Hennessy VS, Raisin Syrup

PORT & SWEET WINE

COCKTAILS

DESSERTS

Peanuts

Sesame

List of Allergens

List of Allergens