

CAVIAR

Calvisius Caviar Experience

178.00

We invite you to experience, Ars Italica Calvisius Caviar, one of the most exquisite delicacies in world cuisine. Produced in the clear spring waters of the Po Valley Italy. Sustainability, craftsmanship and quality are the pillars, the guiding principles and goals of Calvisius. Explore each of our 3 unique caviars, the nuanced flavours derived from each sturgeon.

Accompanied by the classic warm blini's, chives, crème fraîche, red onion, finely grated hen egg whites and yolk.

Sevruga Royal

66.00

From the Star Sturgeon, Sevruga is known to have the strongest flavour profile amongst all of Soles Caviar, with rich and complex flavours of the sea with a slight touch of hazelnut.

Oscietra Royal

61.00

The Russian Sturgeon brings a rich, nutty, and creamy caviar flavour which is so prized that it sets the standard in Caviar.

Oscietra Royal exhibits notes of pear, butter and hazelnut with a bright, refreshing finish.

Da Vinci Royal

59.00

From the Adriatic sturgeon, one of three species originally from Italy, presents a bold flavour, of oyster and seaweed, with an iodized note, reminiscent of the sea.

Caviar and Champagne

Considered a classic pairing in caviar connoisseur circles; the delicious complex taste of the caviar is beautifully enhanced by the finest Veuve Clicquot Champagne

Veuve Flight

49.00

Yellow Label, Veuve Rosé, and Vintage 2012

SOLE'S SEAFOOD TOWERS

SOLE's Seafood Tower

80 euro per tower for 4 people sharing as an appetiser

80 euro per tower for 2 people sharing as a main

Served over crushed ice

Howth smoked Irish organic salmon

Dublin Bay prawn cocktail

Rock oysters

Served steaming hot

Chargrilled Tiger Prawn

Pan-roast Irish brown crab claws

Steamed West Cork mussels, white wine, garlic cream

SOLE's Captain Seafood Tower

120 euro per tower for 4 people sharing as an appetiser

120 euro per tower for 2 people sharing as a main

Served over crushed ice

Howth smoked Irish organic salmon

Shrimp & Dublin Bay prawns

Rock oysters

Served steaming hot

Grilled Irish lobster

Pan-roast Irish brown crab claws

Steamed West Cork mussels, white wine, garlic cream



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

T O S T A R T

Scallops 17.00
Roast bell pepper purée, watercress, pine nuts
Dry aged pork lardons

West Cork Rope Mussels
A La Crème, white wine, garlic, cream & flat leaf 14.50
Red Thai Curry, coconut milk, coriander & red chili 15.00
Saffron Cream, roast Chorizo 15.50

Tiger Prawn Cocktail 16.50
Marie Rose, European style cocktail sauce
or
American style, tomato, horseradish, lemon & vodka

Burren Smoked Eel 16.00
Ponzu dressing, nasturtium leaves
Smoked balsamic pearls, butter scotch apple

Fruits of the Sea Platter 37.50
Crab claws, Connemara oysters, Dublin Bay prawns
Shrimps, West Cork mussels, clams
Howth smoked salmon & smoked mackerel Rilletes

Crab Claws 17.00
Dingle Brown crab claws, lemon Beurre Blanc
Garlic & Samphire

Beef Carpaccio 17.00
Dry-aged in-house Irish beef fillet, Parmesan, truffle oil

Howth Smoked Organic Salmon 15.50
Red onion, caper berries, chive crème fraîche
Brown soda bread

Seafood Chowder 15.00
Irish fish & shellfish, creamed broth

Wexford potato & Watercress Soup V 10.50
Wild garlic & pea pesto

O Y S T E R S

Oyster Tempura 16.50
4 rock oysters, sesame seaweed, Asian dipping sauce
Miso mayo

Oyster Selection 2 rock oysters 6.00
Select your personal favourite or an assortment of your choice
Served with a raspberry Mignonette
Lemon, & Tabasco
Oyster selection will vary nightly

SOLE's Signature Oyster, Connemara rock
David Keane in Letterfrack allows us the opportunity to serve this rare delicacy, with sweet and creamy notes, and a touch of earthiness

Carlingford rock
Sourced from County Louth, very rich
distinctively sweet and slightly nutty flavour

Achill rock
Grown on the west coast of Ireland
for a delicious straight-from-the-sea taste

Kelly's rock
As on the Galway Bay, the flavour is big bold ocean
sea salt upfront, seaweed notes in the middle
and a dry finish on the palate

S O U P S & S A L A D S

Caesar Salad 14.50
Baby gem, Parmesan, crisp bacon
Shrimp or Cajun chicken

Burrata 15.00
Cured fennel, blood orange, air dried beef tomato
Blackberry & thyme balsamic pearls

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TO FOLLOW

From the Sea

Sole Meunière	59.50
Filletted at the table for you Whole Dover sole, lemon butter, choice of side	
Turbot	44.00
Pan turbot fillet, artichoke purée, broad beans White asparagus, baby potato crush, wild garlic oil	
Monkfish	34.00
Sugar pit bacon wrapped & roast fillet, wilted spinach Mussel, celeriac, apple & potato broth	
Salmon	34.00
Pan seared fillet, purple cauliflower, champ Chive Beurre Blanc, squid ink tuille	
Fish Pie	28.50
Irish fish & shellfish, creamed vegetable broth, Cheddar mash	
Fish 'n' Chips	28.50
Beer battered cod, minted pea purée, Tartar sauce	



From the Shell

Grilled Whole Irish Lobster	Market Price
Thermidor sauce (with or without Gruyère cheese) or garlic & herb butter, baby potatoes	
Coquilles St. Jacques	37.50
King scallops, Gruyère cream & mash, samphire	
Crab & Courgette Linguine	34.00
Mussel, cockle & Dingle crab velouté Olive tapenade, tomato concassé, parmesan tuile	

From the Land

Peter Hannan's Salt Aged Beef	
<i>Dry aged for a period of 28 – 45 days, concentrating flavour and producing totally unique and multi-award winning beef</i>	
<i>All our beef is 100% Irish and fully traceable to source</i>	
8oz Fillet Steak	49.00
Centre cut, shallot mash, seasonal vegetables	
10oz Rib Eye Steak	40.00
Centre cut Prime Rib, shallot mash, seasonal vegetables Choice of:	
Marrow butter	Garlic & herb butter
	Pepper sauce
Add surf to the turf, chargrilled tiger prawn	9.50
Chicken Supreme	31.00
Parisienne potatoes, baby leek, rainbow carrots Tarragon cream	
Gnocchi V	24.50
Sprout & sage fricassée, braised Paris brown mushrooms Beetroot gel	
Side Dishes	6.00
Irish baby potatoes in herb butter	
Fries V	
Shallot mash, seasonal vegetables V	
Sweet potato fries V	
Baby Caesar salad	
Tender stem broccoli, toasted almonds V	

List of Allergens

	Cereals containing Gluten	Crustaceans	Eggs	Fish	Nuts	Peanuts	Soybean	Milk	Celery	Mustard	Sesame	Sulphur	Lupin	Molluscs
Bread Board	Wheat & Rye Flour							•						
Scallops					Pine nuts			•						•
Mussels Thai		•												•
Mussels Saffron and Chorizo								•						•
Mussels A La Crème								•						•
Smoked Salmon	Wheat Flour			•				•						
Carpaccio	Wheat Flour							•						
Seafood Chowder				•				•						•
Spiced Pumpkin & Lentil Soup					Almonds				•					
Smoked Eel	Wheat flour			•										
Burrata					Hazelnuts			•						
Cesar Salad chicken	Wheat Flour		•					•						
Caesar Salad shrimp	Wheat Flour	•	•	•				•						
Prawn American Cocktail	Wheat	•												
Prawn Marie-Rose Cocktail	Wheat	•	•							•				
Oyster Tempura	Wheat	•					•	•			•			•
Raw Oysters														•
Sole Tower/ Captain's Tower		•	•	•				•		•				•
Sole Meuniere				•				•						•
Turbot				•				•						
Salmon	Wheat Flour			•				•						
Monkfish	Wheat Flour			•				•						
Fish n Chips	Wheat Flour		•	•										
Fish Pie				•				•	•					•
Lobster Thermidor		•	•					•		•				
Scallops Coquille St Jacques								•						•
Fillet Steak								•	•					
Rib Eye Steak								•	•					
Chicken Supreme								•						
Gnocchi	Wheat Flour		•					•						
Chips	Wheat Flour													
Baby Potatoes								•						
Shallot Mash								•						
Fine Beans														
Sweet Potato Fries	Wheat Flour													
Baby Caesar Salad	Wheat							•						
Lemon tart	Wheat Flour		•					•						
Rum Baba	Wheat Flour		•					•						
Strawberry Lingot			•				•	•						
Passion Fruit			•					•						
Wexford Ice Cream	Wheat Flour		•					•						
Cheese Board	Wheat Flour				Hazelnuts			•						

