

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

TO START

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	
Shrimp Cakes	16.00
Brown shrimp, pickled daikon, wasabi mayo	
Fruits of the Sea Platter	37.50
Crab claws, Connemara oysters, Dublin Bay prawns Shrimps, West Cork mussels, clams Howth smoked salmon & smoked mackerel Rillettes	
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	

SOUPS & SALADS

Seafood Chowder	15.00
Irish fish & shellfish, creamed broth	
Wexford potato & Watercress Soup V	10.50
Wild garlic & pea pesto	

OYSTERS

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	

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
Filleted at the table for you Whole Dover sole, lemon butter, choice of side	
Halibut	39.00
Seared fillet, mussel & clam lemon cream Saffron fish cakes, tender stem broccoli	
Sea Bass	35.00
Pan seared fillet, Parmesan & truffle polenta Cauliflower purée, wild mushroom fricassée	
Monkfish	34.00
Chorizo & fine herb risotto Arancini Charred asparagus & caper Beurre Blanc	
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	

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 V	6.00
Irish baby potatoes in herb butter	
Fries	
Shallot mash, seasonal vegetables	
Sweet potato fries	
Baby Caesar salad	
Tender stem broccoli, toasted almonds	

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				•					
Shrimp Cakes		•	•											•
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				•				•						•
Halibut	Wheat Flour			•				•						•
Sea Bass Fillet		•		•										•
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			•						

