

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

PAIR WITH

Veuve Flight 49.00
Yellow Label, Veuve Rosé, and Vintage 2012

Vodka Martini Flight 49.00
Belvedere Gibson, Grey Goose Twist, and Cîroc Dirty

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

Rope Mussels 14.50

West Cork rope mussels steamed
A La Crème, white wine, garlic, cream, flat leaf

Tiger Prawn Cocktail 16.50

Choose from:

Marie Rose, a European style cocktail sauce

or

American style, tomato, horseradish, lemon & vodka

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

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

Seafood Chowder 15.00

Irish fish & shellfish, creamed broth

Spiced Pumpkin & Lentil Soup V 10.50

Herb crème fraîche

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

Caesar Salad 14.50

Baby gem, Parmesan, crisp bacon
Shrimp or Cajun chicken

Burrata 15.00

Mulled pears, caramelised figs, toasted hazelnuts

Chicory & tarragon leaves

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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 & Tiger Prawn 34.00

Chargrilled skewered monkfish fillet & tiger prawn
Warm Niçoise salad, Chimichurri dressing

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 95.00

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

*Dry aged for a period of 28 – 45 days, concentrating
flavour and producing totally unique and multi-award
winning beef*

All our beef is 100% Irish and fully traceable to source

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

Duck 36.00

Confit Irish duck leg, Guanciale Puy lentils, honey roast roots
Poached egg, Béarnaise sauce

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 A La Crème								•						•
Smoked Salmon	Wheat Flour			•				•						
Carpaccio	Wheat Flour							•						
Seafood Chowder				•				•	•					•
Spiced Pumpkin & Lentil Soup					Almonds				•					
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								•	•					
Duck Confit			•					•						
Gnocchi	Wheat Flour		•					•						
Chips	Wheat Flour													
Baby Potatoes														
Shallot Mash								•						
Fine Beans														
Sweet Potato Fries	Wheat Flour													
Baby Caesar Salad	Wheat							•						
Guinn&Brandy Christmas Pudd	Wheat Flour/Barley		•		Almonds			•				•		
Rum Baba	Wheat Flour		•					•						
Strawberry Lingot			•				•	•						
Passion Fruit			•					•						
Wexford Ice Cream	Wheat Flour		•					•						
Cheese Board	Wheat Flour				Hazelnuts			•						
Opéra Gateaux	Wheat Flour		•		Almonds			•						

