

TASTING MENU

€95 per person

Wine & Spirit Pairing €70

Premium Wine & Spirit Pairing €135

Available for the entire table only

Mondays to Saturdays from 8PM and Sundays from 7PM

Rock oysters

Raspberry and shallot mignonette

Grüner Veltliner, Domaine Wachau Federspiel, Wachau, Austria

Laurent Perrier, La Cuvee, Brut, Champagne, France

Scallops

Cauliflower puree, smoked black pudding, crisp pancetta

Gavi DOCG, La Soraia, Piemonte, Italy

Chablis 1er Cru, "Les Forneaux", Domaine Paul Nicolle, Burgundy, France

Foie Gras & Sea Bass

Seared Foie Gras, cauliflower purée, Sea Bass fillet

Pinot Noir, Cloudy Bay, Marlborough, New Zealand

Gevrey Chambertin, "Les Evocelles", Cote de Nuits, France

Lemon & Mint Sorbet

Gunpowder Gin, The Shed Distillery, Co. Leitrim, Ireland

Clase Azul, Reposado Tequila, Santa Maria Canchesda, Mexico

Surf & Turf

Chargrilled tiger prawn, Beef Fillet Dry-aged for 14 days,
shallot mash, seasonal baby vegetables

Pezat, Bordeaux Supérieur, France

Barolo DOCG, Pio Cesare, Piedmont, Italy

Strawberry

White chocolate & strawberry mousse,

Vermouth cured strawberries, vanilla mascarpone

Hennessy XO / Cocktail of Choice

Midleton Very Rare, Barry Crocket Signature, Cork, Ireland / Cocktail of Choice

Freshly brewed tea & coffee

CAVIAR

Ars Italica 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 Ars Italica. 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 COMPANIONS

Laurent Perrier Tasting Flight

49.00

Savor the sophistication of Champagne with our curated trio; the elegant La Cuvée Brut, sensual Rosé, and exquisite 2015 Vintage. A celebration of finesse, heritage, and artistry in every glass.

Vodka Martini Tasting Flight

42.00

Belvedere Gibson, Grey Goose Twist, and Cîroc Dirty, served ice cold and perfectly paired with caviar. The crisp sharpness of vodka balances the rich, delicate flavour of caviar, making this a match made in culinary heaven.

SOLE'S SEAFOOD TOWERS

SOLE's Seafood Tower

€85 per tower for 4 people sharing as an appetiser

€85 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

€137.50 per tower for 4 people sharing as an appetiser

€137.50 per tower for 2 people sharing as a main course

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 18.50
Cauliflower puree, smoked black pudding, crispy pancetta

West Cork Rope Mussels
A La Crème, white wine, garlic, cream & flat leaf 15.00
Red Thai Curry, coconut milk, coriander & red chili 15.50
Saffron Cream, roast Chorizo 16.00

Tiger Prawn Cocktail 17.00
Marie Rose, European style cocktail sauce
or
American style, tomato, horseradish, lemon & vodka

Tuna Tataki 16.50
Sesame seared tuna loin, Ponzu dressing
Sweet chili pickled cucumber & spring onion

Fruits of the Sea Platter 38.50
Crab claws, Connemara oysters, Dublin Bay prawns
Shrimps, West Cork mussels, clams
Howth smoked salmon & smoked mackerel Rillettes

Crab Claws 19.50
Dingle Brown crab claws, lemon Beurre Blanc
Garlic & Samphire

Beef Carpaccio 18.50
Dry-aged in-house Irish beef fillet, Parmesan, truffle oil

Howth Smoked Organic Salmon 16.50
Red onion, caper berries, chive crème fraîche
Brown soda bread

OYSTERS

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

Oyster Selection 2 rock oysters 7.00
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

SOUPS & SALADS

Seafood Chowder 16.00
Irish fish & shellfish, creamed broth

Watercress & Lovage Soup V 11.50
Chive pesto

Caesar Salad 16.50
Baby gem, Parmesan, crisp bacon lardons.
Shrimp or Cajun chicken

Burrata 15.50
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	
Halibut	45.00
Seared fillet, warm seashore herb & citrus niçoise, Black olive tapenade	
Monkfish	37.50
Roast fillet, chorizo & fine herb risotto arancini. Charred asparagus, caper beurre blanc	
Sea Bass	35.00
Pan seared fillet, purple potato, cauliflower puree, Oyster tempura.	
Fish Pie	28.50
Irish fish & shellfish, creamed vegetable broth, Cheddar mash	
Fish 'n' Chips	29.50
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	38.50
King scallops, Gruyère cream & mash, samphire	
Crab & Courgette Linguine	37.50
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	53.50
Centre cut, shallot mash, seasonal vegetables	
10oz Rib Eye Steak	49.50
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	33.00
Parisienne potatoes, baby leek, rainbow carrots, Tarragon cream	
Risotto V	27.50
Fine herb & Italian cheese arborio, sautéed kale, wild mushrooms, beetroot gel.	

SIDE DISHES 7.50

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



Please Scan the QR Code
For Allergens