

TABLE D'HÔTE MENU

Three Courses + Tea/Coffee
€69

APPETISERS

Curried Parsnip & Apple Soup V

Crisp parsnip ribbons

Howth Smoked Organic Salmon

Red onion caper berries Chive crème fraîche,
Brown soda croutons.

Caesar Salad

Baby gem, Parmesan Crisp, bacon,
Cajun chicken.

West Cork Rope Mussels

À La Crème,
White wine, garlic cream, flat leaf.

Scallops (€3 Supp.)

Cauliflower puree, smoked black pudding,
Crisp pancetta.

Seafood Chowder

Irish fish & shellfish, creamed broth.

Burrata

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

DESSERTS

Guinness Cake

White chocolate & coffee ganache,
Guinness sponge, Cacao nibs, toasted
almonds, Guinness reduction

Cheese Pudding

Baked vanilla cheese pudding, strawberry
gel, Orange zest & segments

Key Lime Tart

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

Selection of Wexford Ice Cream V

Irish Cheese Board (€7 supp.)

Cranberry and hazelnut crackers, Irish black
apple butter

ENTRÉES

Sea Bass

Pan seared fillet, Ratte potato, cauliflower puree,
Oyster tempura.

Fish 'n' Chips

Beer battered cod, Minted pea purée, Tartar
sauce.

Fish Pie

Irish fish & shellfish, creamed vegetable broth,
Cheddar mash.

Coquilles St. Jacques

King scallops, Gruyère cream mash, samphire

Monkfish & Chorizo

Chargrilled skewered monkfish fillet & Chorizo
Chorizo & fine herb risotto arancini, caper beurre
blanc.

Chicken Supreme

Dauphinoise potatoes, broad beans,
grain mustard cream.

10oz Irish Rib Eye Steak

Peter Hannan's Salt Aged Beef
Creamed potatoes/ Fries
Marrow butter / Garlic & herb butter / Pepper
sauce

Risotto V

Fine herb & Italian cheese arborio, sautéed kale.
Wild mushrooms, beetroot gel.



Side Dishes 7.50

Irish baby potatoes in herb butter

Creamed Potatoes V

Fries V

Sweet potato fries V

Baby Caesar salad

Tender stem broccoli, toasted almonds V

OYSTERS

Oyster Selection

2 rock oysters 7.00

Choice of oysters, with raspberry mignonette, lemon & Tabasco.

SOLE's Signature Oyster, Connemara rock

David Keane's rare delicacy from Letterfrack - sweet, creamy, earthy.

Carlingford rock

From County Louth - rich, sweet & slightly nutty.

Achill rock

West coast grown - fresh, sea-sweet flavour.

Kelly's rock

Galway Bay - bold ocean flavour, sea salt, seaweed, dry finish.

Oyster selection will vary nightly.

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

CAVIAR

Ars Italica Caviar Experience

178.00

Sustainably farmed in Italy's Po Valley. A trio of unique sturgeon caviars, served with warm blinis, crème fraîche, chives, red onion, egg white & yolk.

Sevruga Royal

66.00

From the Star Sturgeon, our boldest caviar. Rich, complex sea flavours, with a hint of hazelnut.

Oscietra Royal

61.00

Russian Sturgeon caviar with rich, nutty, creamy flavours, and notes of pear, butter, hazelnut, finishing bright and fresh.

Da Vinci Royal

59.00

Adriatic Sturgeon - bold caviar with oyster, seaweed, and iodized sea notes.

CAVIAR COMPANIONS

Laurent Perrier Tasting Flight

49.00

Champagne Trio: La Cuvée Brut, Rosé, & 2015 Vintage;
Elegance, finesse, and heritage in every glass

Vodka Martini Tasting Flight

42.00

Belvedere Gibson, Grey Goose Twist & Cîroc Dirty
Ice-cold vodka martinis, perfectly paired to balance the rich and delicate caviar

SOLE'S

12.5% service charge applies to all parties of 6 or more

SEAFOOD TOWERS

SOLE'S CAPTAIN SEAFOOD TOWER

Per tower as an appetiser for 4 or as a main for 2

137.50

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

SOLE'S SEAFOOD TOWER

Per tower as an appetiser for 4 or as a main for 2

85.00

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

APPETISERS

SHELLFISH

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Scallops 18.50
Cauliflower puree smoked black pudding.
Crisp pancetta.

West Cork Rope Mussels 15.00
A La Crème, white wine, garlic, cream & flat leaf

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

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

F I S H

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

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

M E A T

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

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

Seafood Chowder 16.00
Irish fish & shellfish, creamed broth

Curried Parsnip & Apple Soup V 11.50
Crisp parsnip ribbons

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

Burrata 15.50
Cured fennel, blood orange, air dried beef tomato
Blackberry & thyme balsamic pearls

ENTRÉES

FROM THE SEA

Sole Meunière 59.50
Filletted at the table for you

12.5% service charge applies to all parties of 6 or more

Whole Dover sole, lemon butter, choice of side

Halibut Seared fillet, warm seashore herb & citrus niçoise, Black olive tapenade	45.00
Monkfish & Chorizo Chargrilled skewered monkfish fillet & Chorizo Chorizo & fine herb risotto arancini, caper beurre blanc.	37.50
Sea Bass Pan seared fillet, Ratte potato, cauliflower puree, Oyster tempura.	35.00
Fish Pie Irish fish & shellfish, creamed vegetable broth, Cheddar mash	28.50
Fish 'n' Chips Beer battered cod, minted pea purée, Tartar sauce	29.50

FROM THE SHELL

Grilled Whole Irish Lobster Thermidor sauce (with or without Gruyère cheese) or garlic & herb butter, baby potatoes	Market Price
Coquilles St. Jacques King scallops, Gruyère cream & mash, samphire	38.50
Dublin Bay Prawns & Dingle Crab Egg Linguine, Prawn & Brown crab velouté Olive tapenade, tomato concassé, Parmesan tuile Steamed Bay Prawn	37.50



Side Dishes 7.50

- Irish baby potatoes in herb butter
- Creamed potatoes **V**
- Fries **V**
- Sweet potato fries **V**
- Baby Caesar salad
- Tender stem broccoli, toasted almonds **V**

ENTRÉES

FROM THE LAND

12.5% service charge applies to all parties of 6 or more

HANNAN'S DRY AGED IRISH BEEF

Aged in Himalayan salt chambers over a period of 28–45 days, concentrating the flavour of the meat, sealing in the natural juices, and producing a totally unique, sweet, flavoursome and multi-award winning beef.

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

8oz Fillet Steak 53.50
Chargrilled centre cut fillet

10oz Rib Eye Steak 49.50
Chargrilled centre cut prime rib

Choice of:

Creamed potatoes/ Fries

Marrow butter / Garlic & herb butter / Pepper sauce

Add surf to the turf:

Chargrilled tiger prawn

9.50

Chicken Supreme 33.00
Dauphinoise potatoes, broad beans, grain mustard cream.

Risotto V 27.50
Fine herb & Italian cheese arborio,
sautéed kale, wild mushrooms, beetroot gel.



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Side Dishes 7.50

Irish baby potatoes in herb butter

Fries V

Creamed potatoes V

Sweet potato fries V

Baby Caesar salad

Tender stem broccoli, toasted almonds V

DESSERT

Guinness Cake 12.50
White chocolate & coffee ganache, Guinness sponge
Cacao nibs, toasted almonds, Guinness gel

Key Lime Tart 12.50

12.5% service charge applies to all parties of 6 or more

Lime curd, Chantilly cream, Pistachio ice cream, lime gel

Strawberry 12.50

White chocolate & strawberry mousse
Vermouth cured strawberries, vanilla mascarpone

Cheese Pudding 12.50

Baked vanilla cheese pudding, strawberry gel
Orange zest & segments

Selection of Wexford Ice Cream **V** 11.50

Irish Cheese Board 16.50

Cranberry and hazelnut crackers, Irish black apple butter

AFTER DINNER COCKTAILS

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

Pistachio Fantasy 16.50

Five Farms Cream Liqueur, White Cacao Liqueur, Frangelico, Vanilla Vodka, Pistachio Cream

Thomas Barton, Sauternes, Bordeaux, France 2016 €11

Grand Tokaji, 5 Puttonyos Aszú, Terroir Selection, Disznóko, Hungary 2017 €19

Taylor's, Douro Valley, Portugal

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
50 Year Old Tawny Port	NV	€50

Taylor's Tasting Flight €25
(25ml each)

Experience the rich evolution of flavour with our tasting flight of four port wines, showcasing the complexity of 10, 20, 30 and 40 year Taylor's tawnys.