

SOLE



SEAFOOD & GRILL

PRIVATE DINING

Experience Dublin's most luxurious private rooms

Discover an exceptional private dining experience at SOLE Seafood & Grill, located in the very heart of Dublin city centre on Drury Street.

Our three beautifully appointed private dining rooms offer the perfect setting for those seeking an atmosphere of exclusivity, luxury, and unforgettable hospitality.

Whether you are hosting an important corporate dinner, celebrating a milestone occasion, or planning an intimate wedding, SOLE provides a truly unique backdrop.

Each private room is elegantly designed to combine comfort with sophistication, creating the ideal environment for closing a deal, marking a special moment, or gathering colleagues and loved ones around the table.



The Finer Details

At SOLE, our award-winning culinary team takes pride in presenting the finest seafood and grill dishes, showcasing the best of Irish produce, paired with an exceptional wine list. Guests can also enjoy the privacy of a dedicated bar, where expertly crafted cocktails and premium beverages are served with the highest standard of care.

More than just a meal, dining at SOLE is an experience. From the first welcome to the last toast, every detail is thoughtfully delivered to ensure your event is seamless and memorable. With its unrivalled city-centre location, superb service, and refined ambience, SOLE Seafood & Grill sets the standard for private dining.



The Vault

Beneath SOLE lies The Vault, a private dining room that is as breathtaking as it is exclusive.

Accommodating between 20 and 40 guests, with round tables of 10, The Vault is an extraordinary setting for those seeking something truly unforgettable.

This hidden gem offers a private sanctuary where exceptional food, fine wines, and seamless service come together. Whether you are toasting a milestone, entertaining valued clients, or hosting a once-in-a-lifetime celebration, The Vault ensures every detail is delivered with style.



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- Capacity: 20 - 40 Guests
 - Menus starting from €90 per person
 - Private Bar for drinks reception
 - Dedicated service team
 - Roving Microphone





The Vault

The Cove

Tucked away on the lower floor of SOLE, directly across from The Vault, lies The Cove an intimate private dining room that exudes style, sophistication, and exclusivity.

Designed for up to 14 guests, The Cove is the ideal choice for those seeking a more personal and luxurious dining experience.

Every detail has been carefully considered to ensure comfort and intimacy, making The Cove the perfect backdrop for private celebrations, discreet business dinners, or unforgettable special occasions.



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- Capacity: 14 Guests
 - Menus starting from €90 per person
 - Private Bar for drinks reception
 - Dedicated service team
 - Roving Microphone





The Cove

The Captain's Table

Located within the main dining room at SOLE, The Captain's Table offers a distinctive private experience for up to 18 guests.

Tucked behind a set of elegant doors, The Captain's Table embraces its position at the heart of the action. Guests can soak in the lively buzz of SOLE through the surrounding windows and doors, creating a vibrant backdrop to any gathering.

The Captain's Table is a wonderful choice for those who want to blend the exclusivity of private dining with the dynamic energy of one of Dublin's most celebrated restaurants.



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- Capacity: 12 - 18 Guests
 - Menus starting from €90 per person





The Captain's Table

The Drury Room

Overlooking the vibrant Drury Street, this elevated, light-filled private dining space offers a relaxed and inviting atmosphere in the heart of the city.

Bathed in natural daylight and featuring elegant long-table seating, the Drury Room is perfectly suited to everything from corporate midweek lunches to evening networking dinners.

The space accommodates 20-36 guests, making it ideal for both intimate gatherings and larger group occasions.

With its warm ambience, attentive service, and effortlessly social setting, the Drury Room provides a memorable and inclusive experience.



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- Capacity: 20 - 36 Guests
 - Menus starting from €90 per person
 - Space for drinks reception
 - Dedicated service team





The Drury Room

Culinary Perfection

At SOLE Seafood & Grill, dining is more than a meal, it is a celebration of Ireland's finest produce, brought to life with passion and care.

For private dining groups, our menus are carefully designed to delight every guest, offering a perfect balance of the freshest seafood and premium cuts of meat.

Seafood lovers will savour the very best from Ireland's coast, from oysters and prawns to exquisite seasonal catches prepared with flair. Yet, SOLE is equally renowned for its exceptional grill dishes. From tender, perfectly cooked steaks to flavourful meat options, our kitchen ensures that every palate is catered for.

This thoughtful balance makes SOLE the ideal choice for diverse private dining groups, where guests can enjoy both the treasures of the sea and the richness of the land.

Combined with an award-winning wine list and carefully crafted cocktails, the experience is one of elegance, comfort, and true Irish hospitality.



PRIVATE DINING AT SOLE

€90pp based on a choice of 2 appetizers, 2 entrées & 2 desserts

Additional Choice: €5 Appetiser, €10 Entree, €5 Dessert

Appetizers

Scallops €4 Supp

Seared scallops, sweet corn chowder, Chorizo shavings

West Cork Rope Mussels

A La Crème, white wine, garlic, cream & flat leaf

Tiger Prawn & Tomato

Steamed tomato, tiger prawn mousse, garlic butter, micro cress

Crab Claws €5 Supp

Dingle Brown crab claws, lemon Beurre Blanc, garlic & Samphire

Iced Seafood Platter €4 Supp

Howth smoked salmon, Dublin Bay prawn cocktail, Connemara oysters, Potted Dingle crab

Guinness Smoked Salmon

Red onion, caper berries, chive crème fraiche, Brown soda croutons

Beef Carpaccio €5 Supp

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

Spiced Irish Lamb Skewers

Chargrilled lamb fillet, miso and mirin mayo

Seafood Chowder

Irish fish & shellfish, creamed broth.

Watercress & Wexford Potato Soup V

Focaccia crisps, sour cream

Caesar Salad

Baby gem, Parmesan, crisp bacon lardons, Cajun chicken

Burrata

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



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Entrées

FROM THE SEA

TUNA €8 Supp

Chargrilled tuna steak, three bean salad, mango, mint & chilli salsa

MONKFISH

Seared fillet, salt-cod brandade beignets, squash puree, purple cauliflower

SEA BASS

Seared scallops, smoked black pudding, samphire, transparent potato, cauliflower puree

FROM THE SHELL

GRILLED WHOLE IRISH LOBSTER (Market Supp)

Salt aged lamb cutlets, & loin, broad beans, sun-blushed cherry tomatoes, fondant potatoes, grain mustard cream

COQUILLES ST. JACQUES

Pan roast breast, honey thigh, tender stem broccoli, champ, crumbled goat's cheese, chorizo cream

FROM THE LAND

LAMB & SCALLOPS €6 Supp

Pressed braised shoulder of lamb, pan seared scallops, smoked bacon puy lentils, broad beans, Burren balsamic jus

8oz FILLET STEAK €8 Supp

Chargrilled centre cut fillet, peppered cream, baby salad

10oz RIB EYE STEAK

Chargrilled centre cut prime rib, peppered cream, baby salad

Add Steak Surf & Turf

Chargrilled Tiger Prawn €4 Supp

CHICKEN SUPREME

Roast supreme, Boulanger potatoes, wilted spinach, broad beans, basil pesto cream

PAPPARDELLE V

Pappardelle pasta, basil pesto, Sorrel leaves, toasted pine nuts, crisp shallots

OPTIONAL SIDES €7.50

Irish baby potatoes in herb butter

Creamed potatoes V

Fries V

Sweet potato fries V

Baby leaf salad

Sautéed green beans V



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DESSERTS

DARK FOREST

Dark chocolate mousse, black cherry gel, chocolate meringue, black cherry ice cream

KEY LIME TART

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

STRAWBERRIES

Panna cotta mousse, vanilla sponge, North Co. Dublin strawberries cured in Valentia Isl. Vermouth

MANGO MOUSSE

Mango mousse, passion fruit & mango salsa, coconut cream, Toasted coconut crumble

COUNTY WEXFORD ICE CREAM V

A selection of flavours

IRISH CHEESEBOARD SELECTION €4 Supp

Cranberry and hazelnut crackers, Irish black apple butter

AMUSE BOUCHE

Add Amuse Bouche Course to your menu €7.50

BLACK PUDDING OYSTER

Grilled Connemara oyster, black pudding & thyme crumb

ASIAN DRESSED OYSTER

Connemara oyster, pickled ginger, sesame seaweed, soy & chili dressing

SCALLOP

Roast scallop in prosciutto ham, blackberry reduction

GREEN LIPPE MUSSEL

Crisp fried in panko crumb, garlic aioli



Sample menu subject to change

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.

An optional 12.5% Service Charge will be added to parties of 6 or more, all of which is shared fairly amongst the SOLE team

CANAPÉS

€35pp

COLD

SCALLOP CEVICHE

Mango Salsa Cup

TUNA TATAKI

Guacamole, yuzu gel, sesame cone

GOAT'S CHEESE

Sun-blush tomato tapenade, Basil basket

HOT

TIGER PRAWN

Chorizo & prawn skewer

GLAZED BEEF

Beef rib fingers, honey glaze, onion tart

GREEN LIPPED MUSSELS

Panko crumb, garlic Aioli

WILD MUSHROOM TARTLET

Rocket cress, butter tartlet, Italian hard cheese

CAULIFLOWER TEMPURA

Sweet chilli & coriander jam



A TRUE
TASTE OF
IRELAND
IN THE
HEART
OF DUBLIN



Richie Wilson

SOLE's Culinary Director

FIRE and SOLE's multi award winning Culinary Director Richie Wilson truly followed his calling having always known he wanted to be a chef.

His dedication to his craft, having worked in the food industry for 26 years is evident in the menus he creates; and in his ideas about what defines modern Irish food. For Richie, he believes that food should always be a journey.

The destination is always the same, but every route taken is different. It is important for him and his team to see exactly where our produce is coming from and to get a sense of the care, passion and pride that is put into providing us with the freshest possible ingredients, be it from the land, farm or the sea.

FIRE

STEAKHOUSE & BAR

SOLE

SEAFOOD & GRILL

Part of
EHL EXPERIENCES



Enquire today

For enquiries, further information and to book your private dining experience, please contact **Imelda Scally, Director of Sales & Marketing.**

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