

**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.



- 
- 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

# 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.



# SOLE Dining Experiences

## FIRE & SOLE EXPERIENCE €90pp

### ICED SEAFOOD PLATTER

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

or

### SPICED IRISH LAMB SKEWERS

Chargrilled lamb fillet, miso and mirin mayo

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### SORBET

Lemon & mint sorbet, dried raspberries

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### PETER HANNAN'S 100Z DRY AGED RIBEYE

Chargrilled, peppered cream, baby Caesar salad

or

### LAMB

Salt aged lamb cutlets, loin & kidney, broad beans, dauphinoise potatoes, grain mustard cream

or

### COQUILLES ST. JACQUES

King scallops, Gruyère cream & mash, samphire

or

### MONKFISH

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

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### PECAN PIE

Sable biscuit, pecan praline, caramel sauce, vanilla cream

or

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Butter graham cracker base

## THE IRISH SHELLFISH EXPERIENCE €100pp

### BLACK PUDDING OYSTER

Grilled Connemara oyster, black pudding & thyme crumb

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### SCALLOPS

Seared scallops, sweet corn chowder, chorizo shavings

or

### MUSSELS

Champagne steamed, Roaring Water Bay Mussels, fine herb cream

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### LOBSTER & SOLE

Steamed Dover Sole, lobster & fine herb stuffing, thermidor cream, dried fennel with seasonal buttered vegetables & baby potatoes

or

### DUBLIN BAY PRAWNS & DINGLE CRAB

Egg Linguine, Prawn & Brown crab velouté, olive tapenade, tomato concassé, Parmesan tuile, steamed bay prawn

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### DARK FOREST

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

or

### KEY LIME TART

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

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

# SOLE Dining experiences

## THE CAPTAIN'S TABLE MENU €110pp

Available for The Cove and The Captain's Table

### SEAFOOD TOWER

#### COLD TIER

Howth smoked organic salmon  
Classic prawn cocktail  
Rock oysters

#### HOT TIER

Fish cakes  
Bisque foam  
Pan-roast Irish brown crab claws  
Mussels à la Crème

#### SORBET

Lemon & mint sorbet

### TUNA

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

### MONKFISH

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

### HALF IRISH LOBSTER

Thermidor sauce or garlic & herb butter, baby potatoes

### 100Z IRISH RIB EYE STEAK

Peter Hannan's Salt Aged Beef  
Shallot mash and seasonal vegetables  
Marrow butter, peppercorn sauce or garlic & herb butter

### CHICKEN SUPREME

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

### PAPPARDELLE

Pappardelle pasta, wild garlic oil, sorrel leaves,  
toasted pine nuts, crisp shallots

### KEY LIME TART

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

### PECAN PIE

Sable biscuit, pecan praline,  
caramel sauce, vanilla cream

### MANGO MOUSSE

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

### IRISH CHEESE BOARD

Cranberry & hazelnut crackers,  
Irish black apple butter

*Velvet Cloud Cloonbrook,  
Wicklow Brie, Farmview Kearney Blue, Boyne  
Valley Rathkenny*

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# SOLE Dining Experiences

## SOLE'S SHARED EXPERIENCE €110pp

### ARS ITALICA OSCIETRA CAVIAR

Blini's, crème fraîche, red onion, hen egg whites

&

### BEEF CARPACCIO

Dry aged fillet, rocket & crisp shallot rolls

&

### MONKFISH SKEWERS

Soy, honey & chili dressing

&

### ROAST PEAR & BLUE CHEESE

Candied walnuts & port reduction

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### SURF & TURF

Chargrilled Irish Dexter Cotê de Boeuf, garlic roast lobster tails, truffle & parmesan fries, Caesar Salad, sautéed fine beans

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### IRISH CHEESE BOARD

With Irish black apple butter, cranberry & hazelnut crackers

Velvet Cloud Cloonbrook - A hard cow's milk cheese with a similar texture to parmesan. Co. Mayo

Wicklow Brick Brie - A creamy buttery brie with distinct mushroom aroma. Co Wicklow

Farmview Kearney Blue - Salty, strong blue cheese aged to 8 weeks. Co. Down

Boyne Valley Rathkenny - Manchego style, 6 month matured. Co Meath

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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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