

SOLE



SEAFOOD & GRILL

PRIVATE DINING

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

Baby Leaf 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

Pan seared fillet, mussel & cocconut Thai curry cream, baby fennel, sweet potato, coriander oil

FROM THE SHELL

GRILLED WHOLE IRISH LOBSTER (Market Supp)

Thermidor sauce (with or without Gruyère cheese) or garlic & herb butter, baby potatoes

COQUILLES ST. JACQUES

King scallops, Gruyère cream and mash, samphire

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 leaf salad

10oz RIB EYE STEAK

Chargrilled centre cut prime rib, peppered cream, baby leaf 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



ENQUIRE TODAY

For enquiries, further information and to book your private dining experience, please contact **Ashleen Minaguchi, Head of Sales.**

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SOLE Seafood & Grill

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