



SET DINNER MENU

Bread & Butter to Start for The Table

STARTER

Porcini & Chestnut Velouté, Hazelnut Gremolata, White Truffle Oil (1a,3b,4,9) (VG)

Steak Tartare with Brioche Toast, Egg Yolk Emulsion, Crispy Potato (1a,4,7,12,13)

Hokkaido Pumpkin Risotto, Cashew Ricotta, Shimeji Mushroom, Fried Sage (3c) (V)

Duck Liver & Foie Pate, Wild Quince Gel, Pickled Apple Chutney Toasted Baguette (1a,4,13)

MAINS

Guinea Fowl Supreme, Maitake Mushroom, Sprouts, Parsnip, Pomme Puree, Red Wine Jus (4,9,13)

Pan Roasted Halibut, Confit Potato, Baby Spinach, Tomato & Caper Butter Sauce (4,8,13)

Salt Baked Celeriac, Cavolo Nero, Sweet Potato Fondant, Porcini Jus (1a,9,13) (V)

28 Day aged 10oz Ribeye, Caramelised Onion, House Cut Fries, Pepper Sauce (4,9,13)

SIDES

House Cut Fries with Maldon Sea Salt (V) +6

Brussel Sprouts with Pancetta & Walnuts (3h,4,13) +7.50

Honey Glazed Parsnips with Tarragon Crumb (1a,4,13) +7.50

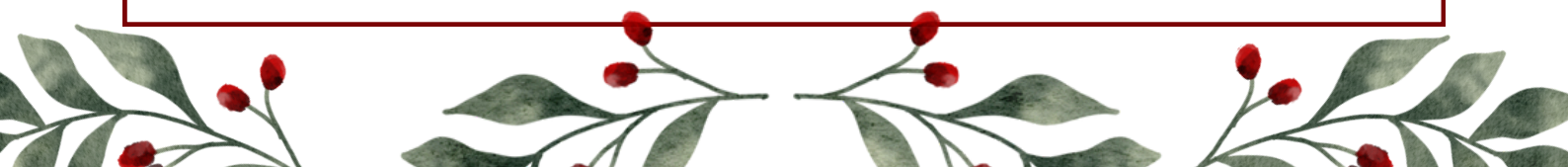
Confit Potatoes with Herbs de Provence (4) (V) +7.50

DESSERT

Christmas Pudding with Brandy Butter, Fresh Cream, Red currants (1a,3a,4,7,13)

Dark Chocolate Mousse, Morello Cherries, Toasted Coconut (13) (V)

Passion Fruit Tart, Swiss Meringue, Raspberries, Pistachio (1a,3f,4,7)





THE GRAYSON

RESTAURANT & BAR

3 Course | 75 per person

PLEASE NOTE THAT THERE IS A DISCRETIONARY 12.5% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

ALLERGENS : 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts,

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

All our Beef is 100% Irish Origin.

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