

Valentines Menu

STARTER

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

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

Ardsallagh Goat Cheese Mousse, Roasted Beetroot, Pear, Brick Pastry, Mixed Leaves (1a,4,7,10,12,13)

Rabbit & Smoked Bacon Rillettes, Pickled Vegetables, Apple Compote, Watercress, Baguette (1a,4,9,12,13)

Pan Seared Irish Scallops, Crispy Nori, Radish, Saffron Emulsion (4,6,7,12,13)

MAINS

Guinea Fowl Supreme, Maitake Mushroom, Parsnip puree, Baby Carrots, Boulangère Potato, Red Wine Jus (4,9,13)

Grilled King Oyster Mushroom, White Bean "Cassoulet," Braised Radicchio, Pistou (3a,4,10,13)

Pan Roasted Halibut, Confit Potato, Spinach, Sauce Noisette, Capers, Tomato (4,7,8,13)

Prawn Pappardelle, Courgette, Garlic Butter, Tomato sauce, Bottarga (1a,4,5,7,8,9,13)

28 Day aged 10oz Ribeye +10

28 Day aged 8oz Fillet +8

All steaks to come with chips, watercress & a choice of sauce- Pepper sauce (4,9,13)
Red wine Jus (9,13) or Café de Paris Butter (4,8,12,13)

SIDES

House Made Fries with Maldon Sea Salt +6

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

Cavolo Nero with Garlic and Lemon Zest +6.50

Rocket & Baby Gem Salad, Pickle Carrots, Feta & Olives (4,13) +6.50

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

DESSERTS

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

Rhubarb Mille Feuille, White Chocolate Cremeux, Pistachio, Raspberry Sorbet (1a,3f,4,7,13)

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

Brownie with the Dulce de Leche Mascarpone (1a,4,7,10)

3 Course Set Menu 69pp

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

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-Macadamia, 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, (gfa)- Gluten Free Available

THE GRAYSON

RESTAURANT & BAR

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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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