



2017

Chapter One Dinner Menu 2017

Chapter One

Follow this and additional works at: <http://arrow.dit.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Chapter One, "Chapter One Dinner Menu 2017" (2017). *Menus of the 21st Century*. 155.
<http://arrow.dit.ie/menus21c/155>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)





CHAPTER ONE

*THE RESTAURANT THE FOOD THE CHEF'S TABLE
PRIVATE DINING PRE THEATRE*

FOUR COURSE DINNER

GALLERY

FOUR COURSE
DINNER

TASTING MENU

LUNCH MENU
TASTING

SET LUNCH MENU

VEGETARIAN MENU

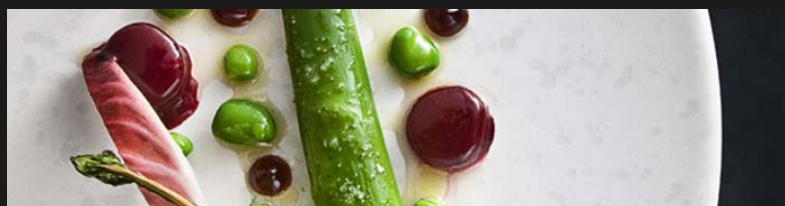
CHEF'S TABLE
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS
2016

BOOK A TABLE



Four-Course €75

Dinner Menu

Rehydrated crapaudine beetroot, bonito vinegar, onion
soubise

Japanese pearl tapioca with St Tola goat's cheese,
spinach, mushroom

Soup of cauliflower, fermented horseradish, lindi
pepper, dill

**

Cured duck, marinated foie gras, salt baked celeriac,
golden raisin puree

Textures of Jerusalem artichoke, truffle vinaigrette,
Coolea cheese

Charred mackerel, poached chilled Clarenbridge

oysters, apple and lovage

Tartare of veal and mushroom, black truffle

Grilled lasagne of scallop and Atlantic crab, pickled
seaweed butter, red dulse

**

Striploin of Hereford Irish beef, beluga lentils, celeriac,
bay leaf

Wild turbot, walnut crust, poached pear, kohlrabi
cooked on pine

Stuffed loin of rabbit, mushroom tart, braised barley

John dory, razor clam, broccoli, bonito vinegar, mussel

Salt marsh duck, bonito sesame seeds, blood orange,
smoked sweet potato

Dessert Menu

Malted chicory mousse, shortbread ice cream, bitter
chocolate, rum

Lustau, Emilin, Moscatel: €9.75

Irish gur and treacle tart, black tea ice cream, candied
ginger

*Donnafugata 'Ben Ryé' Passito Di Pantelleria 2014:
€19.00*

Warm carrot mousse, cheese ice cream, brown butter,
buckwheat, red ale

*Chateau Dereszla, Tokaji Aszu 5 Puttonyos 2009:
€11.00*

Flavours and textures of Irish milk and honey

Fernando de Castilla, 'Antique' Pedro Ximenez:: €11.00

Selection of four cheeses – supplement €7.50

Fonseca, Guimareans Port 1996: €13.00

**

Tea Coffee – Petit Fours: €4.00

Additional Cheese Course: €14.00

Assiette to include all cheeses (suitable for 4-6 people):
€35.00

SUPPLIERS

Fingal Ferguson- Smoked Bacon

Kitty Colchester- Rapeseed oil

Manus McGonagle – Fresh Seaweeds

Cuinneog- Irish Country Butter

Lucy Deegan & Mark Cribbin- Ballyhoura Mushrooms

TJ Crowe, Tipperary- Free Range Pork

Brendan Guinan – In Season Farm – Artisan seasonal
fruit and vegetables

Rose O'Sullivan – Spring Cottage – Broad beans,
peas, spouting broccoli

Whilst we will do all we can to accommodate guests
with food intolerances and allergies we are unable to
guarantee that dishes will be completely allergen-free.

**Signed Copies of “Chapter One- an Irish Food
Story” available from Reception**

TWITTER FEED

Opening times: Lunch: Tue-Fri 12.30pm - 2.00pm
Dinner: Tue-Sat 7.30pm - 10.30pm Closed Sundays & Mondays
Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables
required back by 7.30pm)

Site design by **Open**
Photography: Barry McCall &
Barabara Corsico - restaurant
interior