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**Not Just a Cookbook - L'Ecrivain Restaurant**

Derry Clarke
Sallyanne Clarke
Tom Doorley

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NOT JUST

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COOKBOOK

L'ÉCRIVAIN RESTAURANT
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L’ECRIVAIN RESTAURANT
DUBLIN

Derry & Sallyanne Clarke
with Tom Doorley

Photography by
Mike O’Toole

Foreword by
Hugh Leonard
To
Sarah May & Andrew
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