


2017

## Richmond Restaurant Menu 2017

Richmond

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# RICHMOND RICHMOND



## WELCOME TO RICHMOND

Owner & Manager Russell Wilde & Head Chef David O'Byrne breathe new life into the old Gigs Place premises in Portobello, offering contemporary cooking in a warm & casual dining environment.

### OPENING HOURS:

#### DINNER

Tuesdays - 5 Course Tasting Menu (@ €29.95 per head) 5.30pm - 9pm

Wednesday to Saturday 5.30pm - 9.30pm

Sunday 5.30pm - 9pm

#### BRUNCH

Saturday & Sunday 11am - 3pm

CLOSED ON MONDAYS

**For reservations please phone**

01 4788783

**eat@richmondrestaurant.ie**

**Twitter: @richmonddublin2**

Please note that we do not accommodate children under 12 after 7pm



Richmond

Menu

Dinner / Brunch / Early Bird

## **DINNER MENU**

### **Starters**

Soup of the evening 7

Sweet red pepper, Irish ricotta, marinated vegetables, basil, almond 9.50

Seared monkfish, clams, samphire, fish sauce, seaweed cracker 12.50

Kilkenny veal breast, parmesan polenta, salsify, green olive, wholegrain mustard,  
pine nut 11

Grilled mackerel, fennel slaw, apple, cucumber, buttermilk 10

Crispy duck leg, truffled lentils, radish, brick pastry 10.50

### **Mains**

Richmond 8oz burger, brioche bun, Monterey Jack cheese, sweet red pepper,  
onion, pickles, smoked paprika aioli, fries 16.50

Wild mushroom, puff pastry, caramelised onion, green beans, roast cauliflower  
sauce 16.50

Slow-cooked lamb, shoulder rosti, artichoke, carrot and star anise 25

Seared fillet of cod, roasted cauliflower, bok choy, raisin, caper and shallot 24

Chargrilled 8oz Dexter rib eye, green beans, fries, café de Paris butter 27.00

### **Sides 3.95**

Fries Baby potatoes, sage butter / Broccoli, anchovy, hazelnut / Mixed salad

## Dessert

Rhubarb crème brûlée, shortbread biscuit 7.50

Chocolate brownie, white chocolate truffle, cherry mousse, vanilla 8

Date pudding, toffee sauce, salted peanuts, gingerbread ice cream 8

Irish cheese, crackers, chutney 7.50

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## EARLY BIRD MENU

**TWO COURSE €23 / THREE COURSE €28**

**Available up to 6.30pm Wednesday to Saturday, and all evening Sunday**

### Starters

Soup of the evening

Sweet red pepper, Irish ricotta, marinated vegetables, basil, almond

Grilled mackerel, fennel slaw, apple, cucumber, buttermilk

Crispy duck leg, truffled lentils, radish, brick pastry

### Mains

Richmond burger, brioche bun, Monterey jack, tomato, onion, pickles, smoked paprika aioli, fries

Wild mushroom, puff pastry, caramelised onion, green beans, roast cauliflower sauce

Slow-cooked ox cheek, thyme gnocchi, celeriac, greens, crispy onions

Seared fillet of cod, roasted cauliflower, bok choy, raisin, caper and shallot

Chargrilled 8oz flat iron, green beans, fries, café de Paris butter (€7 supplement)

### **Desserts**

Rhubarb crème brûlée, shortbread biscuit

Chocolate brownie, white chocolate truffle, cherry mousse, vanilla

Date pudding, toffee sauce, gingerbread ice cream, salted peanuts

Irish cheese, crackers, chutney

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### **BRUNCH MENU**

Pancakes, crispy bacon, maple syrup 11

Wild mushrooms on toast, gratinated cheese, watercress, truffle dressing 10.50

Fish gratin, Dijon cream, leeks, parmesan, sourdough 10.50

Eggs Florentine, muffin, spinach, hollandaise 10.50

Richmond grill – sausage, bacon, tomato, black pudding, mushroom, poached eggs, toast 12.50

Eggs Benedict, muffin, pancetta, hollandaise 10.50

Broccoli, goat's cheese and egg bake, butternut squash, toasted seeds and sourdough 10.50

The Mexican - spicy chicken, mixed peppers, avocado, sour cream, flour tortilla 11.50

Baked eggs, roasted peppers, tomato, chorizo, sourdough 10.50

Richmond 6oz burger, brioche bun, Monterey Jack cheese, sweet red pepper, onion, pickles, smoked paprika aioli, fries 13.50

\*All menus are subject to change

**VOUCHERS AVAILABLE. DROP IN, OR PURCHASE OVER THE PHONE**

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Photograph : Ros Kavanagh

Richmond Restaurant based in Portobello Dublin offers up an array of contemporary cooking from Head Chef David O'Byrne formerly of Mulberry Gardens & La Mere Zou.

Together with Owner and Manager Russell Wilde formerly of The Butcher Grill & Cafe Bar Deli, each bring their expertise in the restaurant business to the fore.

## THE LOCATION

The premises was previously The Gig's Place; a late night, greasy spoon eatery. Unloved and falling into disrepair in the last few years, the building has been lovingly repaired and refurbished, giving it back its dignity and making it one of the most beautiful and inviting buildings on the street.

## REVIEWS

### **The MICHELIN Guide on Twitter - "Portobello, Dublin, is one lucky neighbourhood"**

@richmonddublin2

### **Quirky joint woos and wows - Aoife Carrigy - The Herald (March 2017)**

"Richmond has been wooing Portobello locals and wowing critics in its first year, and it's easy to see why. This is a confident, creative and accomplished kitchen being given the freedom and respect needed to do their thing without being pigeon-holed into the latest soundbite-friendly trend."

Catherine Cleary's Best Restaurants of 2016 - The Irish Times

### **Winner: Best neighbourhood restaurant in Ireland**

"An unassuming front means that unless you know it's there you might miss Richmond. That would be a shame. It's a hardworking restaurant cooking great bistro staples with a nifty early bird-deal during the week." [Read the full article here](#)

### **This Is Hands Down The Best Meal I've Eaten In 2016 - Niall Harbison, Lovin' Dublin**

"Chefs all try to outdo each other, but the best ones in the world rely on good ingredients and have the confidence to just put three simple sardines on a plate. It cost about a tenner, but I'd genuinely pay €50 just to get that taste again right now as I write



this. My coffee was perfect, my juice freshly squeezed and the bill very modest at under €30.

Eating out is subjective but I can safely say that from a personal perspective this was the very best thing I've eaten in 2016. By a country mile."

[Read the full article here](#)

### **A shining gem of a restaurant in Portobello - Catherine Cleary The Irish Times**

"We're on the early bird, which is an all-night bird midweek and Sunday nights, of €25 for three courses. Of course it's only a steal if the food is good, and the great news is 43 has gone from forgotten dive to shiny new city gem.... A burger on brioche is bang-on, smoky meat that is everything a burger needs to be: good meat expertly cooked....There's a lemon tart to make a Frenchman weep for home, with an apple-green pistachio ice-cream to make his Italian cousin mist up too...More than a good neighbourhood joint. Put it on your list of great city restaurants"

[Read the full review \*\*here\*\*](#)

Images from **Twitter: @richmonddublin2**

### **That's one in the bag...A tasty steak so good I took it home - Tom Doorley - The Independent**

"Richmond is very stripped back...there's no unnecessary detail and the same goes for the menu and wine list. Even the service is understated, calm, efficient and in a sense, refreshingly ineffusive....The côte de boeuf had been cooked to perfection... a shared dessert was simple and brilliant (lemon tart)"

### **A New Lease of Life - TheTaste.ie**

"Wilde has chosen his team extremely well, and the atmosphere on the night we dined was infectious, with a combination of sterling food and top quality service after only a month of trading Richmond, much like it's regenerating street, has a very bright future ahead, in get in now while you can." ...

[Read the full article here](#)

### **Mother of Reinvention : Ernie Whalley, The Sunday Times**

"Give your support and you will be rewarded with David O'Byrne's food - of stunning quality and rich in imagination. We had a great time here; you will, too."

### **Impressed by Richmond's New Gig : Gillian Nelis, The Sunday Business Post**

"(Richmond) is turning out impressively cooked and flavourful food for a very fair price, which is exactly what a good neighbourhood restaurant should be doing. Throw in some really great service and wines to suit a range of budgets and you've got a pretty enticing proposition..."

"In Portobello, a New Restaurant Offers Burgers and Steaks"

Louisa McGrath - Dublin Inquirer

**For reservations please phone**

01 4788783

## DINNER

Tuesdays - 5 Course Tasting Menu

(@ €29.95 per head) 5.30pm - 9pm

Wednesday to Saturday 5.30pm - 9.30pm

Sunday 5.30pm - 9pm

CLOSED ON MONDAYS

## BRUNCH

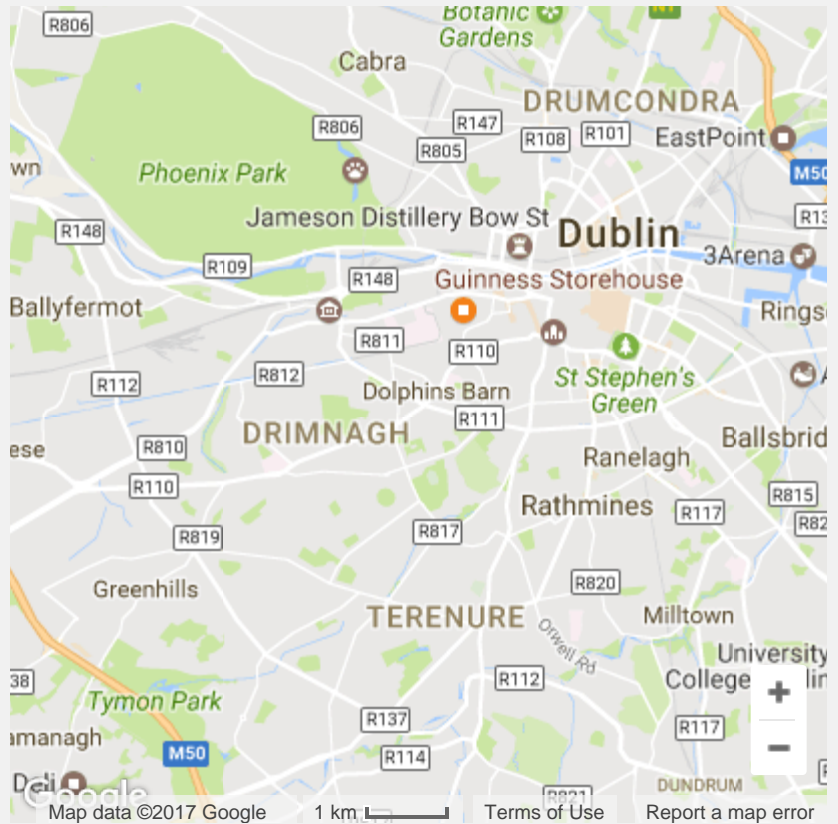
Saturday & Sunday 11am - 3pm

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Please note that we do not accommodate  
children under 12 after 7pm.

All our beef is 100% Irish. A discretionary 12.5% service  
charge applies to tables of 5 or more. No vaping. Thank you



RICHMOND, 43 RICHMOND STREET SOUTH,  
DUBLIN 01 4788783 EAT@RICHMONDRESTAURANT.IE

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