

2020

Variety Jones Restaurant Menu 2020

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Recommended Citation

Jones, Variety, "Variety Jones Restaurant Menu 2020" (2020). *Menus of the 21st Century*. 528.
<https://arrow.tudublin.ie/menus21c/528>

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The menu is a chef's choice of the dishes below
5/6/7 Courses is \$55/\$60/\$65

SNACKS:

- . Curried gougere, cheddar royale, piccalilli
- . Potato cake, cured trout, creme fraiche
- . Smoked brisket, rye, pickles, aged cheddar
- . Oyster, vietnamese dressing, cucumber

COLD:

- . Foie gras & chicken liver parfait, blood orange marmalade, braised chicory, potato waffles

WARM:

- . Hearth grilled vegetables, barley, goat's curd
- . Salt baked celeriac, grilled cabbage, stout, lardo, aged cheddar mousse

PASTA:

- . Spaghetti Alfredo
- . Pearl barley risotto, soft egg, grilled onions, crispy shallots

FAMILY STYLE:

- . Venison loin, sprout tops, pied de mouton, venison & lardo faggots, brown sauce
- . Hearth grilled halibut, mussel butter, charred leeks, pink fir potatoes, shrimp

AFTER:

- . Cheese (supplement)
- . Blood orange cake, preserved lemon curd, vanilla creme fraiche

* We work with all allergens. Please ask for allergen info.