Variety Jones Restaurant Menu 2019

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Food Studies Commons

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
The menu is a chef's choice of the dishes below.
5/6/7 Courses is $55/$60/$65

SNACKS:
- Curried gougeres, 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.*