

Welcome to the re-opening of Seasons Restaurant, one of Dublin's most loved dining spots. Our Menu reflects a passion for high quality, locally grown produce with a spotlight on Irish artisan suppliers.

We partner with local farms and dairies, wherever possible, to source the finest, freshest ingredients. We only use the finest, freshest Irish meats.

I have a fondness for the classic style and I love the simplicity of Irish cooking with its complex layering of fresh flavours that relies on the quality of the produce.

All of our Soups, Sauces and Dressings are made from our own recipes, most of which have no added Gluten.

I invite you to sit back, relax and enjoy a truly unforgettable dining experience, featuring the freshest local flavours and highest quality local, produce, together with the warmest hospitality known in Ireland.

Alberto Rossi
Executive Chef
Seasons Restaurant

STARTERS

Warm Hanlon's Smoked Halibut - €15

Lemon gel, Confit Egg Yolk, Watercress Soup

+ + +

Irish King Scallops and Dublin Bay Prawns - €16

Salsify and Vanilla Purée, Small Leaves Salad

+ + +

Thornhill Duck Breast - €14

*Confit Leg Croquette, Organic Beetroot,
Red Cabbage and Ginger Velouté*

+ + +

Butternut Squash Gnocchi - €12

Sage and Lemon Butter, Amaretti Crumble

+ + +

Foie Gras and Game Terrine - €15

Celery Salad, Quince, Pear Sorbet

Smoked Halibut and Dublin Bay Prawns are Supplied by HF Foods from Dublin
Irish King Scallops are supplied by Rockabilly Fish from Co. Dublin
Thornhill Duck supplied by Redmond Fine Food from Co. Kildare
All Game supplied by Irish Wild Game from Co. Wicklow

MAIN COURSE

Taste of Ring Of Kerry Lamb - €35

*Braised Shoulder, Pistachio Crusted Loin, Sweetbread
Black Garlic, Rainbow Carrots, Lyonnaise Potato Gratin*

+ + +

Coffee Cured Fillet of Irish Hereford Beef - €36

*Fondant Potato, White Onion Purée,
Broccolini Chianti Sauce*

+ + +

Smoked Aubergine Hand Made Agnolotti - €24

Sun kissed Cherry tomatoes, Thyme Foam, Baked Ricotta Cheese

+ + +

North Atlantic Halibut - €33

Razor Clams, Root Vegetables, Samphire, Jersey Potato

+ + +

Irish Venison Loin - €35

Red Cabbage, Caramelised Shallots, Kale, Gianduja Sauce

DESSERTS

Selection of Artisan Irish cheese - €14

+ + +

Carmelita Cherry - €12

*Chocolate and Cherry Cake, Carmelita Ganache,
Cherry Gel and Cherry Sorbet*

+ + +

Paris Brest - €12

Hazelnut Parfait, Chantilly Cream

+ + +

Jivara and Berries - €12

White Chocolate Mousse, Raspberry Caviar, Blackberry Sorbet

+ + +

Chef's Soufflé of the Day - €12

Chef's Soufflé of the Day

All Cheese supplied is from Artisan Irish Cheesemakers
Berries are supplied by Keelings, Co Dublin

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible 'cross-over' during preparation & service, however cannot guarantee complete absence of traces of other Food Allergens or the presence of possible airborne allergens. Should you suffer from a SEVERE Food Allergy, please make this known to us and we will discuss further requirements to accommodate your needs.



No added Gluten



Vegetarian