

Yves

evening things
at Brother Hubbard Ranelagh

Morsels:

<i>Crackers</i> : Roasted Seed Crackers, Red Pistou, Almond * vg+	2.95
<i>Gildas</i> : Anchovy (or Artichoke), Pickled Pepper, Olive (x2) * vg	5.00

Snacks:

<i>Panisse</i> : fried Chickpea Chips, Dill Aioli * vg+	7.50
<i>Bombas</i> : Potato, Beef Bourguignon Ragu, Hot Sauce, Garlic Aioli (x2) vg	9.95

To Share:

*suitable as a light plate to share for 2
all served with homemade Bread, Remoulade & Cornichons*

<i>Fromage Blanc</i> : Cream cheese, warm roast Pumpkin, Artichoke Crisps, Paprika Oil * vg+	13.50
<i>Charcuterie</i> : Irish & French tasting selection *	16.50
<i>Gravadlax</i> : Cod, Gin & Beetroot, Lemon-Caper Oil *	17.50
<i>Rillette</i> : (Vegetarian) baked Leek, Cashel Blue Cheese & Cáis Na Tíre * vg	14.50
<i>Padron Peppers</i> : blistered Peppers, Paella Salt, Almond-Romesco Dip * vg+	12.95

Plates:

<i>Chicken</i> : Chasseur free-range Chicken, Walnut-Tarragon Stuffing, Wild Mushroom*	26.50
<i>Pork</i> : slow-roast Belly, Puy Lentil, braised Baby Gem, Bacon Powder, Jus *	28.00
<i>Mackerel</i> : Confit Fillets, roast Fennel, braised Radish, Capers & Beetroot Beurre Blanc *	26.50
<i>Socca</i> : Chickpea Flatbread, Oyster Mushroom, Caramelised Onion, Kale, crispy Sage * vg+	23.50
<i>Special</i> : Village Butcher Toulouse Sausages, Savoy Cabbage, Fennel Seed, Mustard Crème*	24.50

Sides:

<i>Potato</i> : Extra Virgin Pommes Purée, Chive * vg+	4.50
<i>Salad</i> : Frisée, Radicchio, Walnut, Cider Vinegar dressing * vg+	4.50
<i>Vegetable</i> : Roast Carrot, Hazelnut crumb, Chive * vg+	5.50

Cheese:

<i>Today's Irish Cheeses</i> (2 types), Quince Compote, Crackers * vg	16.00
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Desserts:

<i>Chocolate Mousse</i> , Cherries, Armagnac *	8.50
<i>"Yves" Pudding</i> : Pear, Blackberry, Almond Sponge, Bay Leaf Crème Anglaise *	8.50

* means gluten-free or can be prepared gluten free

vg means vegetarian or can be prepared vegetarian

vg+ means vegan or vegan alternative available

Full Allergen Information Available. 10% Service Charge applies to parties of 5 or more.

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Our Menu for Yves has been developed by our Team of wonderful chefs,
led by Thibaud & David.

The menu is inspired by the food of France – but with a touch of Spanish
(“*where Spain kisses France*”), all served for light and casual dining.

We make as much as possible ourselves.

Where possible, we use local Irish produce
(all of our meats and cheese are Irish)
and we believe in working with some
great producers and suppliers
such as:

The Village Butcher

Sheridan’s Cheesemongers & a selection of Irish Cheese producers

The Wooded Pig Charcuterie

Sean Ring’s Farm

Sustainable Seafood Ireland

Garryhinch Mushrooms

Littlecress Micro Greens

Wicklow Farm Eggs

GrapeCircus Wines

Vera Foods

&

our very own Farmhand Coffee & Tea

FEASTING MENU TO SHARE

(Feast Menu for minimum of 2 people and can be served for the entire table only)

Crackers & Pistou * vg+

+

Gilda * vg+

(Fish or Vegan choice)

+

Fromage Blanc * vg+

&

Bread, Celeriac, Cornichons

+

Your Choice of Sharing Plate * vg+

+

Your Choice of Plate to Share * vg+

&

Potato * vg+

&

Vegetable * vg+

&

Salad *vg+

Chicken, Pork or Fish Option €37.50pp

Vegan or Special Option €35pp

Add Sharing Dessert +€4pp / Add Cheese Course +€7.50pp

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