



**RYAN STRINGER**  
**HEAD CHEF**  
**ELY CHQ BRASSERIE**

*Custom House Quay, Dublin 1, Ireland*

Ryan Stringer is the antithesis to the images we see on our TV sets featuring fiery head chefs terrifying all in their wake. The former head chef came to ely chq after 2 and a half years working as a head chef for Belfast's only Michelin star winner Michael Dean.

Ryan's philosophy towards food is rooted in the basic principles of fresh, organic and seasonal. This ethos was match made in heaven when he joined Erik and Michelle Robson at ely whose founding principles are seasonal ingredients, organic where possible served with the minimum of fuss and pretention.

"It's all about honest food that you won't find expressed anywhere else": Ryan's approach to food appears effortlessly simple but in reality to deliver on this ethos means an early start in the kitchen for Ryan and his team of 10 chefs at ely chq as all breads, pastries, ice creams, chutneys, sauces, stocks made with only organic ingredients are prepared freshly on site every day before the day kicks off with a busy lunchtime trade where anything up to 240 people can arrive for lunch. Then, the process of refining the menu for the evening diners commences.

And just when his team is getting into their groove, Ryan has already moved on with the season. To be true to the ely ethos of using only the freshest seasonal ingredients means changing his menu every 3 weeks or so. This keeps Ryan's team inspired and also keeps the customers happy, many of whom eat at ely chq a number of times a week.

Ryan is modest to the point of being humble. "A head chef's reputation is only as good as his/her next feed" is his outlook and his secrets to success in the kitchen are, never copy what you see in books and pass off as your own, always feel free to experiment and play with ingredients but above all, always cook food that you would like to eat.

On the kids issue Ryan's attitude is refreshing. "Kids are as important as anyone else. If parents don't feel welcome with their children in our restaurant how can you expect them to feel welcome when they come back on their own"

He has a menu for children which is full of the kids favorites but cooked exactly the way the food would be prepared for the adult menu. Instead of the usual frozen option, Ryan's fish and chips are lightly dusted pan fried fresh fish fillets served with chunky homemade hand-cut chips and tartar sauce; his pizza always has fresh toppings like parma ham or fresh slices of organic tomato or mushrooms. His freshly made organic meat balls are a real favorite with the little ones and his banana pancakes and homemade ice cream are always eyed enviously by Mum and Dad.



## **STARTERS**

FRESH SOUP OR BROTH OF THE DAY  
served with homemade Guinness brown bread

FOIE GRAS & CHICKEN LIVER PARFAIT  
fig compote & individual brioche

WARM TART OF FIELD MUSHROOM & WALNUT FOAM  
watercress salad & truffle oil

SEARED KING SCALLOPS  
clonakilty black pudding, cauliflower cream & buerre noisette

ESCARGOT  
tomatoes braised in pernod stuffed with snails & mussels

WILD MUSHROOMS & DEVILLED KIDNEYS  
hot buttered toast & morbier cheese

WALDORF SALAD  
apples, celery, grapes, red chilli

PIQUILLO PEPPERS & SALT COD  
shaved fennel salad & parsley oil

## **SIDES**

hand-cut chips, french salad, seasonal greens  
buttered turnip & carrot, scallion mash



## **MAINS**

### **GRILLED SWORDFISH**

salsa verde, beetroot grating & mustard cress

### **ROAST PIEDMONTE PEPPER**

with plum tomato, grilled courgette & pesto

### **ORGANIC FILLET STEAK**

parma wrapped asparagus, celeriac puree, onion jam & haloumi

### **MONKFISH SURF 'N' TURF**

medallions of monkfish, braised pigs tail, ceps & sweet parsnip

### **ELY BANGER & MASH**

our very own pure organic pork sausage, champ & caramelized onions

### **ORGANIC SLOW COOKED LAMB SHANK**

ratatouille basil pesto & roasting juices

### **ORGANIC HOMEMADE ½ LB BEEF BURGER**

on homemade granary bap with chunky chips with a choice of either

- beef tomato, Irish cheddar, frizze lettuce & balsamic fried onions or
- french fried onion, blue cheese & sauce vierge

### **FREE RANGE DUCK BREAST**

petite pois a la française

### **ORGANIC PORK LOIN**

pak choi, mange tout, wasabi mash, ginger & sesame dressing