

Weekender

Imaginative cooking and top-class local produce make Dublin a food force to be reckoned with

Words EVELEEN COYLE Map ØIVIND HOVLAND

Day 1

10am Start with coffee, from €2.25, at the **Silk Road Café** (silkroadcafe.ie), attached to Dublin Castle's marvellous Chester Beatty Library, with its rich collection of manuscripts and decorative arts from across Asia, the Middle East and Europe. The café does good Lebanese treats such as baklava, too.

11am Cow's Lane has some quirky little shops: **Industry** (industrydesign.ie) stocks vintage and upcycled homeware while **Ubode** (ubode.ie) has a more modern range. Try the New York raspberry baked cheesecake, €4.95, from **Queen of Tarts** (queenoftarts.ie) and check out **The Gutter Bookshop** (gutterbookshop.com).

1pm Cross the River Liffey for lunch at hip **Brother Hubbard** (brotherhubbard.ie), where the cooking shows subtle Middle Eastern influences. Try pearl barley tabbouleh with parsley, mint, tomato and sunflower seeds, €7.50, or an Irish beef sandwich, €7. Scones with orange petal butter, €2.10, are also delicious. Wander along the river to cross the Millennium Bridge, walk through Temple Bar and on to South Great Georges Street, turning left on to Exchequer Street.

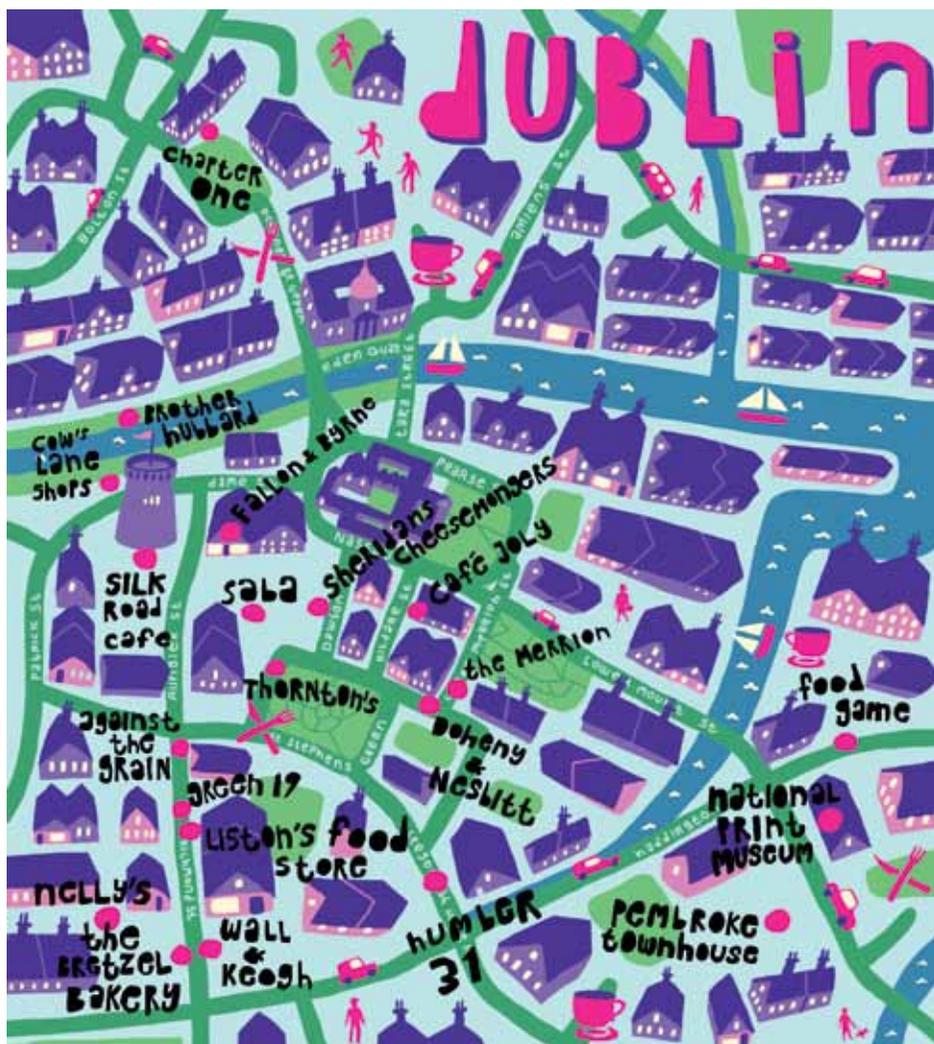
3pm **Fallon & Byrne** (fallonandbyrne.com) is an essential stop – a food hall, restaurant and wine bar over four floors of a converted telecom building. The grocery has a terrific selection of Irish artisan foods; pick up James McGeough's award-winning Connemara air-dried lamb, €5.95/60g, and Irish Atlantic Sea salt flakes, €5.95/250g.

4.30pm Drop into the tiny **Sheridans Cheesemongers** (sheridanscheesemongers.com), where the best Irish cheeses are kept in perfect condition. Try Glebe Brethan, €10/300g, a raw cows' milk cheese from Louth.

5pm **Café Joly**, in the National Library of Ireland (nli.ie) serves tea in proper china cups with homemade scones, jam and cream, €4.75. Nip upstairs and take a look at the wonderful Reading Room.

6pm It must be Guinness time. Nearby is **Doheny & Nesbitt** (dohenyandnesbitts.com), a famous pub popular with lawyers, politicians and journalists – a pint, €4.80, should have a non-cloudy, black body and full creamy top.

8pm The award-winning Thai-Vietnamese **Saba** (sabadublin.com) is sophisticated but fun. The hake in banana leaf, €21.45, is an excellent blend of delicately flavoured fish, kaffir lime leaves and coconut milk. For a Michelin-starred meal, **Chapter One** (chapterone-restaurant.com) in Parnell Square is consistently excellent. Dishes on the tasting menu, €80, might include hand-dived scallops with vermouth sauce, Gubbeen smoked bacon and potato mousseline. 🍴





Clockwise from top left: Pembroke Townhouse; Sheridans Cheesmonger; Fallon & Byrne; Chapter One



Clockwise from above left: Art Tea at The Merrion; Atlantic halibut starter at Thornton's; Green Nineteen



Overnight

€70
DOUBLE ROOM

* The four-star Georgian **Pembroke Townhouse** (pembroketownhouse.ie), 10 minutes from the centre, has sharp attention to detail and attentive service. Big breakfast comes with freshly baked breads and scones. Doubles from €70, b&b.
* Just five minutes' walk from the city centre, **Number 31** (number31.ie) is a stylish boutique townhouse with an award-winning breakfast; homemade muesli and poached fruits precede an organic full Irish. Doubles from €180, b&b.

Day 2

10am Head out to Ringsend and **Food Game** (foodgame.ie), a busy foodie hangout with café and shop. Owner Ross Staunton chats to everyone and makes the best soda bread. Coffee, from €2, is excellent. Minutes away is the **National Print Museum** (nationalprintmuseum.ie), with a fascinating collection of vintage printing machines and old type faces.
11am Take a stroll along the canal towpath to fashionable Portobello, where **Wall & Keogh** (wallandkeogh.weebly.com) has a great range of teas in large glass jars; try a cup of Earl Grey Imperial with jasmine blossom, from €3.80. The smell of fresh baking wafts around the corner from **The Bretzel Bakery** (bretzel.ie), an independent baker that makes good breads (though bretzels no longer) on site. Onion baps, 80c, sell out early.
1pm For lunch, turn right down Synge Street, past George Bernard Shaw's birthplace, and left to **Nelly's** (nellysdublin.com), a tiny, Slow Food café and shop, with mainly organic food. Try the tomato and ham baguette with Hegarty's Irish cheddar and homemade slaw, €5.50. The spelt flour brownies, €2.50, are addictive.
2.30pm Nearby, **Liston's Food Store** (listonsfoodstore.ie) has a huge selection of food and wine. Janet's Fayre chutneys, from €4.40, are all terrific, or buy Cork-made Hadji Bey Turkish Delight, €10.95/250g. Anything from the kitchen here is seriously good, which explains the lunchtime queues. It's a lovely area to wander around, with its fifth-generation fruit and flower sellers and second-hand shops.
4pm For a mid-afternoon tippie, **Against The Grain** (00353 1 475100) stocks a wide choice of mainly Irish craft beers on tap or bottle. A tasting tray of three is €6. Or cut across nearby St Stephen's to the elegant **Merrion** (merrionhotel.com), which has one of the country's best private art collections. The Art Tea, €36, features cakes inspired by the paintings, plus sandwiches, scones and tea.
8pm The casual, lively **Green Nineteen** (green19.ie) manages to get the food spot-on, in generous portions at incredible prices. Slow-braised pork belly with chorizo, €10, is succulent and delicious. At the other end of the scale, at the very formal **Thornton's** (thorntonsrestaurant.com), chef Kevin Thornton offers a tasting menu using fabulous local ingredients, such as fillet of Atlantic brill with wild wood sorrel and lime-cucumber mousse. Five-course menu €90; eight courses €120. 🍷

€10
EACH

NEXT MONTH
VIENNA
ON SALE 1 AUGUST