

PRE THEATRE MENU

5.30pm-6.45pm last orders

2 COURSES €29

STARTER

Confit Chicken Terrine, Leeks, Charcoal Mayonnaise, Sourdough Toast

St. Tola Goats Cheese, Heirloom Tomato, Lovage

Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Radish

Lobster Ravioli, Crab Bisque, Summer Truffle +8.00

MAIN

Andarl Farm Pork Rack, Heritage Carrot, Pickled & Burnt Apple

Hake, White Turnip, Hand Rolled Cavatelli, Mussels, Peas, Alsace Bacon, Girolles

Salt Baked Celeriac, King Oyster Mushroom, Hazelnuts & Grapes

Sika Deer, Salsify, Ceps, Artichoke, Hazelnut +10.00

SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots,
Beetroot, Horseradish Crème Fraiche

DESSERT & CHEESE

Lemon Vacherin, Sponge, Lemon Curd, Velvet Cloud Sorbet, Fennel 9.50

Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet 9.50

Vanilla Cream, Mirabelles, Caramelised Puff Pastry 9.50

Artisan Cheese, Spiced Pear, Sourdough Crackers 15.00

Chef Ciaran McGill

Please Notify a Member of Management Regarding any Allergies or Food Intolerances

No Service Charge except parties of 6 or more 12.5% applies