

PRE THEATRE MENU

5.30pm-6.45pm last orders

2 COURSES €29

STARTER

Chicken Liver & Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche
St. Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs
Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish
Aged Comte Ravioli, Smoked Bacon Consommé, Summer Truffle +8.00

MAIN

Butter Roasted Chicken, Trompettes, Hand Rolled Cavatelli, Cauliflower
Hake, Grelot Onion, Wild Garlic, White Turnip, Mussels, Bisque
Nettle & Barley Risotto, King Oyster Mushroom, Cauliflower, Hazelnuts
Roast Lamb Rump, Black Curry, Tomato Jam, Violet Artichoke, Broccoli Puree +10.00

SIDE ORDERS 4.95 each

Baby Potatoes & Seaweed Butter,
Beetroot, Hazelnut & Warm Smoked Eel Mayonnaise

DESSERT & CHEESE

Valrhona Araguani Mousse, Cocoa Nibs, Raspberry Sorbet 9.50
Salted Caramel Tart, Milk Ice Cream 9.50
Artisan Cheese, Spiced Pear, Sourdough Crackers 15.00
Caramelised Passion Fruit Tart, Mango Sorbet, Coconut Meringue 9.50

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