

## PRE THEATRE MENU

5.30pm-6.45pm last orders

### 2 COURSES €29

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#### STARTER

Chicken Liver & Foie Gras Parfait, Apricot, Warm Brioche  
St. Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs  
Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish  
Lobster Ravioli, Crab Bisque, Summer Truffle +8.00

#### MAIN

Butter Roasted Chicken, Charred Corn, Celeriac, Girolles  
Hake, White Turnip, Hand Rolled Cavatelli, Mussels, Bisque  
Cauliflower & Barley Risotto, King Oyster Mushroom, Broad Beans, Hazelnuts  
Roast Lamb Rump, Black Curry, Tomato Jam, Violet Artichoke, Broccoli Puree +10.00

#### SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots,  
Beetroot, Hazelnuts & Warm Smoked Eel Mayonnaise

#### DESSERT & CHEESE

Valrhona Araguani Mousse, Cocoa Nibs, Raspberry Sorbet 9.50  
Caramelised Passion Fruit Tart, Mango Sorbet, Coconut Meringue 9.50  
Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet 9.50  
Artisan Cheese, Spiced Pear, Sourdough Crackers 15.00

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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