

PRE THEATRE MENU

5.30pm-6.45pm last orders

2 COURSES €32

Menu is available Monday to Saturday

STARTER

Ham Hock & Rabbit Terrine, Leek Mayonnaise, Sourdough
St Tola Goats Cheese, Beetroot, Candied Nuts, Beetroot Meringue
Caramelised Onion Soup, Aged Comte Gougere, Truffle
Foie Gras Parfait, Burnt & Pickled Apple, Hazelnut +5.00

MAIN

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts, Chanterelles
Butter Roast Chicken Breast, Cavatelli, New Season Asparagus, Wild Garlic
Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus
Lamb Rump, Tomato Jam, Salsify, Roscoff Onion +10.00

SIDE ORDERS 5.50 each

Baby Potatoes & Spring Onion
Hispi Cabbage, Peanuts, Warm Bacon Mayo

DESSERT & CHEESE

Poached Rhubarb, Valrhona Bavaois, Blood Orange, Rhubarb Sorbet 9.50
Salted Caramel Tart, Beurre Noisette Ice Cream 9.50
Valrhona Milk Chocolate Parfait, Coffee Mousse, Milk Ice Cream 9.50
Artisan Cheese, Spiced Pear Chutney, 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