

PRE THEATRE MENU

5.30pm-6.45pm last orders

2 COURSES €32

Menu is available Monday to Saturday

STARTER

Ham Hock Terrine, Leek Mayonnaise, Sourdough Toast
Cured Salmon, White Turnip Consommé, Sheep's Yoghurt, Chervil
St Tola Goats Cheese, Tomato, Black Olive, Basil
Seared Scallops, Crab Bisque, Stuffed Courgette Flower, Summer Truffle +8.00

MAIN

Salt Baked Kohlrabi, Vadouvan Spice, Toasted Cashew Nuts
Butter Roast Chicken, Cavatelli, Wye Valley Asparagus, Roast Shallot
Cod, Cauliflower Puree, Grelot Onion, Hazelnuts, Grapes, Brown Butter
Roast Lamb Rump, Tomato Jam, Salsify, Black Garlic +10.00

SIDE ORDERS 5.50 each

Sarladaise Potato,
Fine Beans, Green Olive, Toasted Almonds

CHEESE TROLLEY

8.50 extra instead of dessert or 16.50 as an additional course, (choice of 4)

DESSERT

Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet 9.50
Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet 9.50
Milk Chocolate Parfait, Black Cherry, Cocoa Nib, Cherry Sorbet 9.50

Please Note this is a Sample Menu

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