

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 Toast
Cured Salmon, White Turnip, Sheep's Yogurt, Nettle
St Tola Goats Cheese, Pickled Beetroot, Candied Nuts, Beetroot Meringue
Lobster Ravioli, Crab Bisque, Summer Truffle +8.00

MAIN

Salt Baked Carrots, Polenta, Smoked Yoghurt, Pickled Carrots
Butter Roast Chicken, Cavatelli, Wye Valley Asparagus, Wild Garlic
Cod, Cauliflower Puree, Calcot Onion, Hazelnuts, Grapes, Brown Butter
Lamb Rump, Tomato Jam, Salsify, Roscoff Onion, Black Garlic +10.00

SIDE ORDERS 5.50 each

Sarladaise Potato,
Hispi Cabbage, Peanuts, Warm Bacon Mayonnaise

CHEESE TROLLEY

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

DESSERT

Panna Cotta, Gariguetto Strawberry, Tarragon Ice Cream 9.50
Salted Caramel Tart, Beurre Noisette Ice Cream 9.50
Valrhona Milk Chocolate Parfait, Coffee Mousse, Milk Ice Cream 9.50

Chef Ciaran McGill

Please Note is this a Sample Menu

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

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