

PRE THEATRE MENU

5.30pm-6.45pm last orders

2 COURSES €32

Menu is available Monday to Saturday

STARTER

Ham Hock & Guinea Fowl Terrine, Leek Mayonnaise, Sourdough

Cured & Torched Mackerel, Cucumber, Lovage, Radish

Caramelised Onion Soup, Aged Comte Gougere, Truffle

Lobster Ravioli, Crab Bisque, Truffle +8.00

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

Wicklow Venison, Butternut Squash, Sprouts, Roscoff Onion +10.00

SIDE ORDERS 5.50 each

Beetroot & Horseradish Crème Fraiche

Baby Potatoes & Spring Onion

Hispi Cabbage, Peanuts, Warm Bacon Mayo

DESSERT & CHEESE

Caramel Tart, Beurre Noisette Ice Cream 9.50

Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes preparation 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