

## PRE THEATRE MENU

5.30pm-6.45pm last orders

### 2 COURSES €32

Menu is available Monday to Saturday

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#### STARTER

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts, Beetroot Meringue

Jerusalem Artichoke Risotto, Toasted Pumpkin Seeds, Artichoke Crisps

Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche +5.00

Cured Salmon, Pickled Cucumber, Avocado Puree, Dill

#### MAIN

King Oyster Mushroom, Taleggio Croquettes, Parsley Root, Hazelnuts

Butter Roasted Chicken, Cep Puree, Hay Baked Celeriac, Chestnut Mushroom

Cod, Squash Puree, York Cabbage, Mussels, Vadouvan Butter

Wicklow Venison, Salsify, Chanterelles, Celeriac Puree, Pickled Blackberry +10.00

#### SIDE ORDERS 5.50 each

Beetroot & Horseradish Crème Fraiche

Baby Potatoes & Spring Onion

Tenderstem Broccoli, Warm Bacon Mayo, Crispy Shallots

#### DESSERT & CHEESE

Lemon Curd Tart, Fennel Meringue, Cassis Sorbet 9.50

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet 9.50

Vanilla & Mango Cheesecake, Coconut Sorbet, Ginger & Lime 9.50

Artisan Cheese, Spiced Pear Chutney & 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