



LUNCH

€48 Short Menu - Canapé + Breads + Starter + Main Course

€60 Full Menu - Canapé + Breads + Starter + Main Course + Dessert or Cheese + Petit Four

Canapé

Croustade of St Tola Goats Cheese, Smoked Beetroot

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Torched & Poached Sea Trout, Pea Velouté, Kombu, Dill, Peas, Compressed Cucumber

Lamb Ravioli, Foie Gras & Madeira, Burnt Aubergine, Sanbaizu

Artichoke Panna Cotta, Walnuts, Artichoke Caramel, Sunflower Seeds, Sage, White Miso

Pan Fried Scallops, White Asparagus, Pickled Daikon, Lychee, Yuzu & Honey

Main Courses

Cais Na Tire Gnocchi, Violet Artichoke, Mornay Sauce, Linseed, Hazelnut Dressing

Chicken Ballotine, Sweetcorn, Caramelised Onion Purée, Chicken Jus

Butter Roasted Monkfish, Colombo Butter, Cauliflower Purée, Vadouvan, Vanilla, Roast Cauliflower

Magret Duck Breast, Confit Leg, Black Cherries, Pickled Beetroot, Sauce aux Cerises

Desserts & Cheese

Jivara Chocolate & Tahini Tart, Caramelised Banana, Banana Ice Cream

Coconut Panna Cotta, Meringue, Strawberry Jelly, Strawberry Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 Minutes Preparation)

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Ratte Potatoes, Confit Shallots €8 | Tenderstem Broccoli with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

Pre-Theatre Menu is available Tuesday to Saturday 5.30 - 6pm last orders.

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.

Allergens menu available on request.