



## **PRE-THEATRE MENU**

### **Four-Course Menu €65**

Tuesday to Thursday 5.30pm - 6.30pm | Friday & Saturday 5.30pm - 6.00pm

#### **Canapé & Breads**

Parmesan Sablé, Goat Cheese, Beetroot

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

#### **Starter**

Poached Organic Salmon, Pickled Carrot, Spring Pea Velouté, Herb Oil

Buckwheat Tart, Celeriac, Macadamia, Celery, Verjus

Braised Beef Cheek Raviolo, Caramelised Cauliflower, Foie Gras Emulsion, Aged Balsamic

#### **Main Course**

Lamb Rump, Green Asparagus, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus

Hand-Rolled Gnocchi, Charred Baby Leek, Toasted Hazelnut, Spinach, Aged Comté

Atlantic Hake, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce

Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Caper & Raisin, Sherry Jus, + €20

#### **Dessert / Cheese**

Coconut Panna Cotta, White Chocolate Crumble, Strawberry Sorbet

Passion Fruit Soufflé, Milk Ice Cream, (15 Minutes Préparation)

Lemon Cheesecake, Caramelised Pecan, Pear Sorbet

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments