



PRE-THEATRE MENU

Four-Course Menu €65

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

Canapé & Breads

Parmesan Sablé, Whipped Goat Cheese, Beetroot

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Poached Organic Salmon, Pea, Pickled Carrot, Cucumber, Nori

Ricotta & Truffle Ravioli, Wild Garlic, Shiitake Consommé

Braised Beef Cheek, Celeriac, Pickle Pearl Onion, Horseradish

Main Course

Magret Duck Breast & Confit Leg, Swede, Rhubarb, Thyme Jus

Wild Sea Bass, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce

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

Fillet of Beef Dry Aged, Pommés Paolo, Confit Onion, Caper & Raisin, Sherry Jus, Supplement

Dessert / Cheese

Chocolate & Almond Dacquoise, Pomegranate, Vanilla Ice Cream

Passion Fruit Soufflé, Milk Sorbet, (15 Minutes Préparation)

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