



Pre-Theatre Menu

Monday to Sunday 17.30 – 19.00
2 Course €27.00 & 3 Course €31.00

Starters

SMOKED COD BRANDADE

Served with charred sundried tomato bread and crisp salad 3, 6, 7, 9, 11, 14

LEMON INFUSED CHICKEN SALAD

Roast red pepper, rocket leaves, cherry tomatoes, herb oil 5, 7, 9, 11, 12, 13

GOAT'S CHEESE AND CARAMELISED RED ONION TART

Crisp salad and basil puree 5, 6, 7, 9

VEGETABLE SOUP OF THE DAY

Garlic & herbs croutons 6, 7, 8, 9, 12

Main Course

BRAISED IRISH BEEF CHEEK

White onion puree, parsnip mash, braised spinach, parsnip crisps and beef jus 7, 9, 12
Recommended Wine: **Cabernet Covinas**

ROAST IRISH FILLET SEA TROUT

Beetroot puree, herb crushed potato, roasted turnip, lemon butter sauce 3, 7, 9, 12
Recommended Wine: **Sauvignon Blanc Covinas**

ROAST IRISH CHICKEN SUPREME

Fondant potato with duo of pepper puree, drizzle of smoked paprika cream sauce 7, 8, 9, 12
Recommended Wine: **Chardonnay Chilensis**

ROASTED COURGETTE AND CHERRY TOMATO FUSILLI PASTA

White wine cream sauce, shaved parmesan cheese, rocket leaves 6, 7, 9
Recommended Wine: **Merlot Chilensis**



Chef's Special

Ask your server for today's special



Cocktail of the Month

Bahama Breeze | €7.50

Desserts

CHOCOLATE COVERED PROFITEROLES

Crème Chantilly and Berries 5, 6, 7, 8, 11

HOME MADE STICKY TOFFEE PUDDING

Crème Chantilly, caramel sauce, 5, 6, 7, 8, 11

LEMON MERINGUE PIE

Mango coulis, fresh berries 5, 6, 7, 8, 11

Side Orders

HAND CUT CHIPS 9 €4.50

MASHED POTATO 7,9 €4.50

BATTERED ONION RINGS 6, 9, 13 €4.50

STEAMED GREENS 7 €4.50

MIXED LEAVES SALAD €4.50

(Contains No Allergens)

Allergen Index:

1 & 2 Shellfish; 3 Fish; 4 Peanuts; 5 Nuts; 6 Cereal containing gluten; 7 Milk/milk products; 8 Soya; 9 Sulphur Dioxide; 10 Sesame seeds; 11 Egg; 12 Celery and Celeriac; 13 Mustard; 14 Lupin