



Pre-Theatre Dinner Menu

Monday to Sunday 17.30 – 19.00
2 Course €25.00 & 3 Course €29.00

Starters

IRISH HAKE AND DILL CROQUETTES

Served with crisp salad and sweet lemon dressing 3, 6, 7, 9, 11, 14

CHICKEN LIVER PATE

Toasted brioche and spiced apple chutney 5, 6, 7, 9, 11, 12, 13

CARAMELIZED BEETROOT WITH BOILIE GOAT'S CHEESE PEARLS

Rockets leaves, cherry tomatoes, caramelized walnuts, cider dressing 5, 7

VEGETABLE SOUP OF THE DAY

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

Main Course

BRAISED SHORT IRISH RIB OF BEEF

Pearl onion jus, chive mash and French beans 7, 9, 12

Recommended Wine: **Cabernet Covinas**

ROAST IRISH FILLET OF HAKE

Served with carrot puree, mash potato, wilted pok choi, vegetable batonnet & buttery caper sauce 3, 7, 9, 12

Recommended Wine: **Sauvignon Blanc Covinas**

ROAST IRISH CHICKEN SUPREME

Spring onion mash with carrot puree, drizzle of chorizo cream sauce 7, 8, 9, 12

Recommended Wine: **Chardonnay Chilensis**

BARLEY RISOTTO WITH WILD MUSHROOM

Green peas and shave 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

PINK MARTINI | €7.50

Desserts

TRIPLE LAYERED CHOCOLATE WITH ORANGE COMPOTE

Crème Chantilly 5, 6, 7, 8, 11

HOME MADE BANOFFEE PIE

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

LEMON MERINGUE PIE

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

Side Orders €4.50

HAND CUT CHIPS 9

MASHED POTATO 7,9

BATTERED ONION RINGS 6, 9, 13

STEAMED GREENS 7

MIXED LEAVES SALAD

(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