



## Pre-Theatre Menu

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

### Starters

#### SMOKED COD BRANDADE

Served with 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 and beef jus 7, 9, 12

Recommended Wine: **Cabernet Covinas**

#### ROAST IRISH FILLET SEA TROUT

Beetroot puree, herb crushed potato, roast turnip, lemon butter sauce 3, 7, 9, 12

Recommended Wine: **Sauvignon Blanc Covinas**

#### ROAST IRISH CHICKEN SUPREME

Fondant potato with duo of pepper puree, steamed green beans, drizzle of smoked paprika cream sauce 7, 8, 9, 12

Recommended Wine: **Chardonnay Chilensis**

#### ROASTED COURGETTE AND CHERRY TOMATO FUSILLI PASTA

Shave parmesan cheese, rocket leaves 6, 7, 9

Recommended Wine: **Merlot Chilensis**



### Cocktail of the Month

LIGHT IN THE STORM | €8.50

### 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

#### 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