



PRE-THEATRE DINNER MENU

MONDAY TO SUNDAY 17.30 – 21.30

2 course €25.00 & 3 course €29.00

STARTERS

HOME-CURED IRISH SALMON

Marinated with Soya Sauce, served with crispy pistachio nuts and avocado mousse, radish



CHICKEN LIVER PATE

Toasted brioche and spiced apple chutney



CARAMELIZED BEETROOT WITH BOILIE GOAT'S CHEESE PEARLS

Rockets leaves, cherry tomatoes, caramelized walnuts, cider dressing



VEGETABLE SOUP OF THE DAY

Garlic & herbs croutons



MAIN COURSE

BAKED FILLET OF ATLANTIC SALMON

Fresh herbs, seasonal roast vegetables, Baby Bok Choi and butternut squash pure, garlic mussels



ROAST IRISH CHICKEN SUPREME

Spring onion mash with carrot pure, drizzle of chorizo cream sauce



BARLEY RISOTTO WITH WILD MUSHROOM

Green peas and shave parmesan cheese, rocket leaves



DESSERTS

TRIPLE LAYERED CHOCOLATE WITH ORANGE COMPOTE

Crème Chantilly



HOME MADE BANOFFEE PIE

Crème Chantilly, caramel sauce, chocolate crumble



TANGY LEMON TART

Crème Anglaise, mango coulis, fresh berries



SIDE ORDERS

HAND CUT CHIPS | €4.50



MASHED POTATO | €4.50



BATTERED ONION RINGS | €4.50



COURGETTE TEMPURA | €4.50



STEAMED GREENS | €4.50



MIXED LEAVES SALAD | €4.50

(Contains No Allergens)



€7.50

Allergen Index



Shellfish



Fish



Peanuts



Nuts



Cereal containing gluten



Milk



Soya



Sulphur Dioxide



Sesame Seeds



Egg



Celery and Celeriac



Mustard



Lupin