

PRE THEATRE MENU



Two Courses €32
Three Courses €38

STARTERS

- Soup of the Day with Irish Stout Bread (1A,4)
Salt & Chilli Calamari, Pok Choi & Mooli Salad, Buffalo Hot Sauce (4,8,13)
Smoked Aubergine & Chickpeas, Harissa Honey
Carrots, Pomegranate & Feta Cheese (4,11)
Irish Smoked Salmon Pickled Cucumber & Shallots, Flaxseed (1A,8,13)

MAINS

- Gnocchi, Garden Peas, Almond Ricotta, Pea Shoot Salad, Lemon Verde (vg) (1A,3A,13)
Scallop, Tiger Prawn & Chorizo Risotto, Garden Peas & Baby Spinach (1A,4,5C,6,13)
Chicken & Smoked Ham Pie, Buttered Potato & Creamed
Leek & Peas, Chicken Gravy (1A,4,7,12,13)
Pat McLoughlin Rump Fillet & Chips, Crispy Onions
& Garlic Mushrooms, Pepper Sauce (1A,4,13)

SIDES €6.50

- Butter Mash (4)
Artichoke, Spinach & Mushrooms, in a Lemon Thyme Cream (4)
Baby Steamed Potatoes, Salted Seaweed Butter (4)
Hand Cut Chips (1A)
Wedge Baby Gem Salad, Bacon, Blue Cheese & Tomberries (4, 7, 12, 13)
Chargrilled Tenderstem Broccoli with Anchovy, Lemon & Garlic (4, 8)

DESSERTS

- Fresh Berries, Gratinated Champagne Sabayon & Raspberry Sorbet (7,13)
Warm Dark Mousse, Crèmeux, Honeycomb & Salted Caramel Ice Cream (1A, 3B,4,7)
Wexford Artisan Ice Cream Selection (3,4,7)

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F- Oats), 2 Peanuts,
3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G- Macadamia, H-Walnut, 4 Milk,
5 Crustaceans (A-Crab, B-Lobster, C-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard,
13 Sulphur Dioxide & Sulphites, 14 Lupin, *Contains Unpasteurised Cheese

All our Beef is 100% Irish. Price includes 9% VAT. 12.5% Service Charge on parties of five or more