

PRE THEATRE MENU

Forest Mushroom Terrine with Verjus Dressing

Carpaccio of Bere Island King Scallop
with Marinated Autumn Vegetables

Slowly Roasted Beetroot, Crisp Summer Leaves,
Citrus and Aged Sherry Dressing

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Fillet of Black Sole with Parmesan Crust, Confit of Lemon,  
Baby Courgette and Parsley Puree

Braised Guinea Fowl with its Own Clarified Juices

Wicklow Lamb with Pomme Mousseline, Garden Peas,  
Girolles and Garlic Sauce

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Opera Chocolate Mousse with Mango and Passion Fruit

Warm Apple Tartlet with Californian Raisin Ice Cream

Selection of Irish and French Farmhouse Cheeses

3 Courses - € 49

Available Tuesday to Saturday

10% Service Charge will be added to parties of 6 or more