

PRE THEATRE

Fillet of Red Mullet with Beetroot and Goats Cheese

Slowly Roasted Quail with Vegetable Leaves
Thyme Sauce and Szechuan Pepper

Beef Carpaccio with Cherry Vine Tomato,
Summer Baby Leaves and Horseradish Cream

~~~~~

Fillet of Hake with Golden Potato Scales,  
Smoked Alsace Bacon, Pea Sauce

Mullard Duck Glazed with Honey and Pistachio, Savoy Cabbage,  
Fondant Potato, Mushroom Sauce

Loin of Rabbit with Carrot Puree, Wild Rabbit Terrine  
and Truffle Sauce

~~~~~

Wexford Strawberry Parfait with Lime and Pistachio

Palette of Sorbets

Opera Chocolate Mousse with Raspberries,
Almond Cream, Hazelnut Praline

Selection of Irish and French Farmhouse Cheeses

3 Courses - € 49

Wine Suggestions by the Glass:

White: Spain – Señorío de Cruces, Albariño - € 9.00

Red: Italy – Salcheto, Chianti Colli Senesi - € 9.00

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