

PRE-THEATRE DINNER MENU

€25.95 for 2 courses • €29.95 for 3 courses

available all night Sunday to Tuesday • 5.30–7pm Wednesday to Saturday

Leek & Spring greens soup

brown bread crisp, mint, crème fraîche

Broccoli & tofu salad

spelt, charred red onion, chilli & palm sugar dressing, sesame seeds

Howth smoked salmon

beetroot, endive, citrus gel, herb oil

Classic Caesar salad

bacon lardons, Parmesan, garlic croutons, chive

Textures of Irish cauliflower

roasted heart, purée, curried, crisp – golden raisins, mixed leaves

Pan-seared Atlantic salmon

romanesco, grilled courgette, tomatoes, baby potatoes, Romesco sauce

Roasted Irish free-range chicken breast

Spring greens, chorizo risotto

Irish beef burger, French fries, mixed leaves

Cheddar & smoked bacon • Cashel blue & smoked bacon • Cheddar & spicy tomato relish

Aged Irish rib-eye steak (€7 supplement)

Béarnaise sauce, French fries & mixed leaves

SIDES

€4.95 FRENCH FRIES • CRISPY POTATOES, PARMESAN • TENDERSTEM BROCCOLI, LEMON DRESSING, ALMONDS • PEAS, SNAPS, LEEKS • €6.95 TRUFFLE MASH • BABY GEM, CASHEL BLUE, WALNUTS

Knickerbocker Glory

rhubarb, lemon sponge, pistachio brittle, vanilla ice cream

Kinder Bueno

crunchy hazelnut honeycomb, salted caramel ice cream

Strawberry & apricot crumble

kumquats, yoghurt ice cream

Farmhouse cheeseboard (€5 supplement)

quince, grapes & crackers

prices ex. drinks & discretionary 12.5% service charge for parties of 6 or more