

## **PRE THEATRE MENU**

Available from 5pm–7pm

2 course €37

3 course €45

## **STARTERS**

Burrata, Irish beetroot, dukkah

Heirloom Tomato salad, sourdough crumb, basil

Roaring bay mussels, white wine, garlic, cream, sourdough

Gambas, garlic, chilli, white wine, lemon, sourdough (€3 supplement)

## **MAINS**

Seabream, yuzu & Goatsbridge trout roe beurre blanc, ratte potato, Irish bok choy

Free range chicken schnitzel, sauce gribiche, pickle slaw

Hand rolled ricotta and spinach gnocchi primavera, black garlic

McLoughlin's featherblade, potato terrine, carrot, jus

## **SIDES**

Summer leaves, french dressing €6

Baby potato, capers, herb butter €6

Fries, garlic aioli €6

## **DESSERT**

White chocolate Panna Cotta, irish strawberries, elderflower

Grilled pineapple, coconut sorbet, rum and muscovado syrup

Peanut butter parfait, chocolate sauce, toffee, peanuts

Selection of irish cheeses, quince, peters yard crackers (€3 supplement)

Origin of Beef—Ireland

Please inform your server if you have any dietary requirements.

Discretionary 12.5% service charge on parties of six or more. 100% of all tips go directly to staff.