

Charlotte Quay

PRE THEATRE MENU

Available from 5pm - 6:30pm

2 course €39

3 course €49

STARTERS

Roasted cauliflower velouté, shimeji mushroom

Roaringwater Bay mussels, white wine, cream, garlic, sourdough

Gambas pil pil, chill, garlic, sourdough (5 supplement)

Burrata, Irish heirloom beetroot, pickled walnut

MAINS

Pan fried salmon, mussel, shrimp and leek velouté, baby potato

Pea & watercress risotto, Velvet Cloud labneh, chilli oil

Free range piri piri chicken, sweetcorn & crème fraiche succotash

Duck leg confit, green lentil & pancetta cassoulet

9oz dry aged striploin steak, fries, peppercorn sauce (€10 supplement)

SIDES €6.5

Fries, aioli

Tender stem broccoli, Caesar salad dressing, smoked almonds

Mixed leaf salad, French dressing

Crispy potatoes, bravas & aioli

DESSERTS

Burnt Basque cheesecake, Pedro Ximenez, cherries

Apple & berry nut crumble, hazelnut ice cream

Irish Coffee chocolate pot

Selection of cheeses, quince, grapes, Peters Yard crackers (€3 supplement)

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.