

PRE THEATRE MENU

Available from 5pm—7pm

2 course €36

3 course €45

STARTERS

Burrata, figs, za'atar

Mushroom soup, tarragon, hen of the wood, Ballinvarrig crostini

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

Chargrilled gambas, garlic, chilli, lemon, sourdough (€3 supplement)

MAINS

Seabream, bok choy, yuzu & trout roe beurre blanc, crispy potato (€5 supplement)

Free range chicken, petit pois à la française, pancetta, roscoff onion

Miso & honey roasted aubergine, Velvet Cloud labneh, pomegranate salsa

Pat McLoughlin's braised featherblade, wild mushroom, parsnip,

bordelaise, horseradish

SIDES

Rocket & parmesan salad €6

Hispi cabbage, kimchi dressing, dukkah €6

Autumn baby potato salad, capers, preserved lemon €6

Fries, garlic aioli €6

DESSERT

Chocolate mousse, orange, Cointreau

Caramel flan, almonds, lemon sorbet

Lemon posset, blackberry, shortbread biscuit

Selection of Irish cheeses—grapes, quince, homemade crackers (€3 supplement)

LUNCH

Mushroom soup, tarragon, hen of the wood, Ballinvarrig crostini €12

Chicken Caesar salad €16

Roaring bay mussels, white wine, garlic, cream, fries €17

Chargrilled gambas, garlic, lemon, chilli, sourdough €16

Seafood linguine, mussels, prawns, crab, chilli, garlic €18

Miso & honey roasted aubergine, Velvet Cloud labneh, pomegranate €18

CQ burger, lettuce, tomato, Hegarty's cheese, bacon, fries €18

JJ Young 6 oz Sirloin steak sandwich, chimichurri, garlic, mayo, tomato, rocket, fries €20

SIDES

Rocket & parmesan salad €6

Hispi cabbage, kimchi dressing, dukkha €6

Autumn baby potato salad, capers, preserved lemon €6

Fries, garlic aioli €6

DESSERT

Chocolate mousse, orange, Cointreau €10

Caramel flan, almonds, lemon sorbet €10

Lemon posset, blackberry, shortbread biscuit €10

Selection of Irish cheeses—grapes, quince, homemade crackers €12