

PRE THEATRE MENU

Available from 5pm–7pm

2 course €37

3 course €45

STARTERS

Burrata, Irish beetroot, dukkah

White onion soup, crispy pancetta, rarebit toast

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

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

MAINS

Seabream, yuzu & Goatsbridge caviar beurre blanc, ratte potato, Irish Bok choy

Free range chicken, petit pois a la francaise, pancetta, pickled pearl onion

Mushroom risotto, pickled shallots, parmesan custard

McLoughlin's featherblade, pomme anna, parsnip purée, celeriac

SIDES

Rocket & parmesan salad €6

Hispi cabbage, dillisk emulsion €6

Baby potato, café de Paris butter €6

Fries, garlic aioli €6

DESSERT

Chocolate mousse, raspberries

Bread & butter pudding, blood orange, crème anglaise, vanilla ice cream

Peanut butter parfait, banana, toffee sauce

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.