

# **PRE-THEATRE Menu**

€34 2-Course/ €37 3-Course Served from 5.00pm - 7.00pm

#### **STARTERS**

## **Home Made Artisan Soup of the Day**

Penny Loaf bakery traditional soda bread (6 Wheat, oats, 7, 8)

# Korean style BBQ Crispy Fried Chicken Wings

Sweet cucumber relish, toasted sesame seeds (6 Wheat, 8, 10, 13)

#### Classic Caesar Salad

Grilled Irish chicken, gem baby, pancetta crumb, Caesar dressing & parmesan cheese (3, 6 Wheat, 7, 11, 12, 13)

## **MAIN COURSE**

# Oven Roasted Fillet of Hake

Buttered greens, mash potatoes, Hollandaise sauce (3, 7, 9, 11)

## Pan Roast Fillet of Chicken

Potato puree & charred baby carrots red wine tarragon & Mushroom jus (7, 9)

### Spinach & Chick Pea Pakora

Sriracha aioli, Pickled Scallion & Smoked Carrot
Puree
(6 Wheat, 7, 9, 11)

## Pasta of the Day

(Please ask your server) (6 Wheat, Barely, 7, 9, 11, V)

#### **DESSERTS**

# Warm Lemon Drizzle Sponge Pudding

Whipped Vanilla Cream (6 Wheat, 7, 11)

# Baked Vanilla New York style Cheesecake

Stewed Seasonal berries (6 Wheat, 7, 11)

#### Chocolate and Coconut Tart

Raspberry sorbet and seasonal winterberry Coulis (Cashew nuts, Hazelnuts, Walnuts, Almonds, 7, 8, Vegan)

### Selection of Ice-cream

Chocolate Sauce & Whipped Cream (7, 9, 11)