

PRE THEATRE MENU

Warm White Asparagus with Green Asparagus Bavarois
and Truffle Hollandaise

Slowly Roasted Quail with Summer Baby Vegetable Leaves,
Szechuan Pepper and Thyme Sauce

Bacon and Cabbage Terrine with Pea Sorbet
and Poitín Sauce

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Fillet of Atlantic Black Sole with Parmesan Crust,
Courgettes and Parsley Purée

Loin of Rabbit, Carrot Purée, Rabbit Terrine,
and Valrhona Chocolate Sauce

Braised Wicklow Lamb with Broad Beans,
Pea Purée, Girolles and Mint Sauce

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Warm Chocolate Fondant with Bergamot Marshmallow
and Milk Sorbet

New Season Raspberries with Puff Pastry, Wood Sorrel
and 100 Year Old Balsamic Vinegar

Lemon Tart with Cassis Sorbet
Selection of Irish and European Farmhouse Cheeses

€ 45

Prices reflect the recent reduction in VAT.
10% Service Charge will be added to parties of 6 or more