



PRE-THEATRE MENU

Four-Course Menu €65

Tuesday to Thursday 5.30pm - 6.30pm | Friday & Saturday 5.30pm - 6.00pm

Canapé & Breads

Rosti, Trout Tartare, Trout Roe

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Poached Organic Salmon, Pickled Carrot, Spring Pea Velouté, Herb Oil

Ricotta & Truffle Ravioli, Wild Garlic, Shiitake Consommé

Braised Beef Cheek, Celeriac, Pickle Pearl Onion, Horseradish

Main Course

Lamb Rump, Green Asparagus, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus

Hand-Rolled Gnocchi, Charred Baby Leek, Toasted Hazelnut, Spinach, Aged Comté

Wild Sea Bass, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce

Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Caper & Raisin, Sherry Jus, + €20

Dessert / Cheese

Lemon Cheesecake, Caramelised Pecans, Pear Sorbet

Passion Fruit Soufflé, Milk Sorbet, (15 Minutes Préparation)

Coconut Panna Cotta, Coffee Tuile, Vanilla Ice Cream

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments