



PRE-THEATRE MENU

Four-Course Menu €65

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

Canapé & Breads

Parmesan Sablé, Goat Cheese, Beetroot

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

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

Buckwheat Tart, Celeriac, Macadamia, Celery, Verjus

Braised Beef Cheek Raviolo, Caramelised Cauliflower, Foie Gras Emulsion, Aged Balsamic

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

Atlantic Hake, 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