



PRE-THEATRE MENU

Four-Course Menu €65

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

Canapé & Breads

Parmesan Gougère, Coolea Royale, Lemon Gel

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Lightly Smoked Hamachi, Compressed Kohlrabi, Grapes, Ajo Blanco

San Marzano Tomato, Ricotta, Charred Peach, Basil Sorbet

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

Main Course

Anjou Squab Pigeon, Cherry, Green Asparagus, Black Garlic, Pigeon Jus

Hand-Rolled Gnocchi, Cavolo Nero, Toasted Hazelnut, Spinach, Aged Comté

Atlantic Hake, Jerusalem Artichoke, Jersey Royal Potatoes, Fermented Baby Gem, Kombu

Fillet of Beef Dry-Aged, Cévennes Onion, Chimichurri, Maitake Mushroom, Sherry Jus, + €20

Dessert / Cheese

Chocolate Tart, Manjari Opaline, Calamansi, Pavana Sorbet

Passion Fruit Soufflé, Milk Ice Cream, (15 Minutes Préparation)

Lemon Cheesecake, Pecan, Meringue, Sudachi Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Chef Bijay Nepali