

## Hors D'Oeuvres

Pan con tomate - Spanish tomato bread	3.00
Seafood plate - Kilkeel bay crab spring roll, garlic and parsley buttered prawns, oak smoked Irish salmon, Galway bay oyster; served with red onion, lemon, homemade brown scone and a brandy and tomato remoulade	7.00
Baked Irish clams with tomatoes, garlic, sherry and parsley	5.50
Home made potato gnocchi with duck leg confit, braised shallot and Parmesan	5.50
Sautéed mushrooms with garlic, parsley, red wine and Gorgonzola (v)	5.50
Toulouse sausage with Puy lentils	5.50

## Soup

*All served with homemade brown scone*

French onion soup gratinée with Gruyère cheese croûte	6.50
Cream of roasted plum tomato and fresh basil with parmesan and pine nut cream (v)	6.50
Field mushroom soup with tarragon and truffle cream (v)	6.50

## Starters

Chulchoill goats cheese mousse with toasted brioche, grilled poached pear and truffle honey dressing (v)	10.50
Baked Irish clams with tomatoes, garlic, sherry and parsley, crusty country loaf	9.50
Oak smoked Irish salmon with pickled caperberries, lemon and chive cottage cheese and homemade brown scone (L)	10.50
Seafood platter to share - Kilkeel bay crab spring roll, garlic and parsley buttered prawns, oak smoked Irish salmon, Galway bay oyster; served with red onion, lemon, homemade brown scone and a brandy and tomato remoulade	16.00
Sautéed portobello, button and cèpe mushrooms with garlic, parsley, red wine and Gorgonzola, toasted sourdough bread (v)	8.50
Classic Caesar salad with baby gem leaves, homemade Caesar dressing, focaccia croûtons, smoked bacon lardons and aged Parmesan	starter 9.00 main 12.00
Smoked chicken and ham hock terrine with soused potato salad, sauce Gribiche	9.50
Home made potato gnocchi with duck leg confit, braised shallot, Parmesan and thyme cream	9.00

## Fish

*All fish served is from sustainable sources*

Pan fried fillet of seatrout with risotto of crab and pea, pickled beetroot and clam salsa (L)	21.00
Darne of Irish salmon with Mediterranean prawns and gremolata dressing, lyonnaise potatoes, grilled asparagus and sauce hollandaise	23.00
Baked halibut with coco bean and chorizo cassoulet, rocket pesto dressing	27.00
Poached fillet of hake with carrot and fennel slaw, orzo pasta and spinach, pine nuts, overnight tomatoes and Salsa Verde dressing	24.00

## Meat

Confit of duck leg with Toulouse sausage and Puy lentils	19.00
Pan roasted quail stuffed with herbed brioche, apple and smoked bacon, buttered spatzle, spiced red cabbage	23.00
Braised shank of lamb and garlic pommes purée, honey roasted root vegetables and redcurrant jus	19.00
8 oz rib eye steak with creamed champ potatoes, Pommery mustard and shallot butter, crispy onions (L)	21.00

## Vegetarian Entrées

Field mushroom risotto with tarragon and white truffle froth and aged Parmesan cheese	16.00
Tomato and goats cheese ravioli with baby spinach, roasted garlic and oregano cream	17.00

## Side Dishes

Baby fennel gratin with ricotta cheese and oregano	4.50
Spinach with pine nuts, raisins and garlic	3.50
Grilled asparagus	4.00
Whipped potatoes	3.50
Chipped potatoes	3.00
Crispy onion rings	3.50
Mixed seasonal vegetables	3.50

## Sweets

Artisan Irish cheese board with chutney and toasted baguette	9.00
Classic bitter lemon tart with clotted cream	6.50
Sticky toffee and date pudding with butterscotch sauce and mascarpone ice cream	6.00
Apple tart Tatin with caramel sauce and vanilla seed ice cream	6.50
Warm chocolate fondant with orange yogurt ice cream	7.00
Banana and toffee cheesecake with glazed bananas, vanilla and rum milkshake	6.50

## Pre Theatre Menu

Tuesday to Saturday - 6pm to 7.30pm  
2 courses 18.50 - 3 courses 22.50

French onion soup gratinée with Gruyère cheese croûte  
Smoked chicken and ham hock terrine with soused potato salad, sauce gribiche  
Sautéed portobello, button and cèpe mushrooms with garlic, parsley, red wine and Gorgonzola, toasted sourdough bread (v)

Darne of Irish salmon with Mediterranean prawns and gremolata dressing, lyonnaise potatoes, grilled asparagus and sauce hollandaise  
Braised shank of lamb and garlic pommes purée, honey roasted root vegetables and redcurrant jus  
Field mushroom risotto with tarragon and white truffle froth and aged Parmesan cheese (v)

Banana and toffee cheesecake with glazed bananas, vanilla and rum milkshake  
Classic bitter lemon tart with clotted cream  
Sticky toffee and date pudding with butterscotch sauce and mascarpone ice cream

## Bubbly

	Glass	Bottle
Prosecco Vespaiolo frizzante	6.95	39.00
Prosecco Cuvée Valdo Rosé spumante	8.50	43.00
Champagne Tattinger NV Brut	17.00	85.00

## White wines

	Glass	Carafe	Bottle
Takun sauvignon blanc Colchagua valley Chile 2009	5.50	16.00	22.00
Boomerang chardonnay-semillion Barossa Australia 2008	5.95	17.50	25.00
Rocca Ventosa pinot grigio Veneto Italy 2008	6.50	19.00	27.00
Marques de Riscal Rueda verdejo Castilla Leon Spain 2008	7.75	23.00	33.00
Milton Park riesling Australia 2008	8.30	24.50	35.00
One tree Sauvignon Blanc, Marlborough, New Zealand 2009	8.50	25.00	36.00
Petit Chablis Alain Geoffroy Burgundy France 2008	9.95	29.00	42.00

## Pink wine

	Glass	Carafe	Bottle
Domaine des Cèdres cabernet d'Anjou France 2008	7.50	22.50	32.00

## Red wines

	Glass	Carafe	Bottle
Takun merlot Colchagua valley Chile 2008	5.50	16.00	22.00
Boomerang shiraz-cabernet Barossa Australia 2007	5.95	17.50	25.00
De Martino cabernet sauvignon Chile 2007	6.75	19.50	28.00
La Consulta malbec Argentina 2008	7.25	21.00	30.00
Pinot noir Domaine de la Perriere Burgundy France 2008	8.50	23.50	34.00
Colli Senesi Chianti Toscana 2008	8.75	25.00	36.00
Rioja Crianza Conde de valdemar Spain 2005	9.70	28.00	41.00

All wines above are served by the glass (17.5cl), carafe (50cl) or bottle. Please refer to our full wine list for more choices.

(v) dish suitable for vegetarian • (L) main ingredient produced within 100km radius • beef served is of Irish origin only • for questions regarding special dietary requirements please ask your server • service charge not included