**LUNCH (12.00-15.00)**

**1 COURSE €17 | 2 COURSE €23.50 | 3 COURSE €30
 PRE-THEATRE SUN-WEDS (17.00–18.30), THURS-SAT (17.00-18.15)**

**1 COURSE €18 | 2 COURSE €25 | 3 COURSE €32**

**STARTER**

Mussels, *White Wine, Garlic, Gubbeen Chorizo, Sourdough*

 French Onion Soup, Gruyere, Sourdough

Ham Hock Terrine*, Quail Egg, Lovage Aioli, Jerusalem Artichoke*

Salt Baked Celeriac, *Brown Butter Egg Yolk, Cais Na Tire Sheep Cheese, Walnut Dressing*

 **MAIN**

Mushrooms Risotto, *Truffle & St. Tola Goat Cheese*

Roast Cod, *Cauliflower Cream, Walnut & Date Dressing, Romanesco*

Farmyard Chicken, *Crispy Thigh, Haricot Beans, Padron Pepper, Kimchi, Buttermilk sauce*

Beef Cheek, *Champ, Bourguignon, Horseradish, Chimichurri*

 **SIDES €4.5**

/Duck Fat Potatoes, *Parmesan*/

/Roast Carrot, *Harissa Yoghurt/*
 / Tabbouleh, *Pomegranate, Almonds & Hazelnuts* /
 /Fries/

 **DESSERT**

 Vanilla Crème Brulée

Banana Parfait, *Sablé, Caramel*

Ile Flottante, *Blood Orange Sorbet, Poached Rhubarb*

White *&* Dark Chocolate Mousse, *Brandy Snap, Mint*

*A discretionary service of 12.5% will be added to groups of 5 or more*