**Pre Theatre Menu Sun-Weds (17:00–18:30), Thurs-Sat (17:00-18:15)**

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

**TO START**

Glass of Brimoncourt Boutique House, *Champagne* - €17.50

**STARTER**

Blow Torched Mackerel, *Soy Mirin, Wasabi, Nori, Sesame, Pickled Cucumber*

Salt Cod Beignets, *Octopus, Gubeen Cherizo, Caper Dill Mayonnaise*

Rustic Country Terrine, *Salted Grapes, Foie Gras Parfait, Beetroot Ketchup*

Heirloom Tomato, *Burrata,* *Courgette, Toasted Nuts & Seeds, Basil*

**MAIN**

Roast Potato Gnocchi, *Summer Vegetables, St. Tola Goats Curd, Truffle Dressing*

Atlantic Salmon, *Charred Broccoli, Squid, Smoked Almonds, Ceasar Emulsion*

Crowes Pork Belly, *Kale Salsa, Potato Terrine, Black Pudding, Carrots, Cider Jus*

John Stone Flat Iron Steak, *Chimichurri, Fries & Salad, Smoked Béarnaise* *(*€*5supplement)*

**SIDES €4.5**

/ Grilled Summer Cabbage, *Bonito Vinegar Dashi*/

/ Parmentier Potatoes /

/Fries/

**DESSERT**

Chocolate *Mousse, Raspberries*

Espresso Brûlée, *Sablé Biscuit*

Ile Flottante, *Custard, Pistachio, Strawberries*

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