

THE RESTAURANT

by **JOHNNIE COOKE**

PRE-THEATRE MENU

STARTERS

CAESAR SALAD

Romaine lettuce, focaccia croutons, bacon, parmesan cheese

FRIED CALAMARI

Spicy tomato sauce, roast garlic

CHICKEN LIVER PARFAIT

Red onion marmalade, Pedro Ximenez sherry, toasted brioche

FLORIDA SHRIMP COCKTAIL

Coss lettuce, avocado and Marie Rose sauce

MAINS

ORGANIC IRISH FILLET OF BAKED SALMON

Wilted kale, celeriac puree, sweet potato crisp, chive beurre blanc

BREAST OF CHICKEN MILANESE

Chicory, apple salad, walnut raisin vinaigrette, Crozier Blue dip, house fries

THE RESTAURANT BURGER

Irish Hereford beef tomato, Monterey cheese, red onion house relish, French fries

SPINACH AND RICOTTA TORTELLONI AU GRATIN (V)

Gorgonzola cream, Swiss gruyere gratin, sundried tomato, parmesan

DESSERTS

PANETTONE BREAD AND BUTTER PUDDING

Cinnamon and golden sultanas, vanilla bean sauce

SICILIAN LEMON TART

Raspberries

TARTA DE SANTIAGO

Pedro Ximenez sherry, Muscatel raisins, vanilla ice cream

RESTAURANT CLASSICS

BLACK ICELANDIC COD FISH & CHIPS

Chieftan I.P.A beer batter, pea puree, tartare sauce, house fries

€17.50

GRILLED SPRING LAMB CHOPS

Gruyere-potato gratin, cavalo nero, rosemary & garlic jus

€24.00

LAXMAN'S KARAHI CHICKEN CURRY

Mix pepper, diced onion, cucumber raita, basmati rice, naan bread

€18.00

BLACK & WHITE TRUFFLE PIZZA

Dingle white truffle cheese, mozzarella, black truffle

€24.50

CHARGRILLED 6OZ FILLET OF IRISH ANGUS BEEF

Grilled asparagus, aged balsamic sauce, horseradish

€28.00

SIDES

HOUSE FRIES

€4.50

TRUFFLE FRIES

Parmesan cheese

€4.75

SWEET POTATO FRIES

Chipotle mayonnaise

€4.75

GREEN ASPARAGUS

€4.50

PEELED BABY BOILED POTATO

€4.50

WILTED SPINACH

Garlic & lemon zest

€4.50

HOUSE MIXED SALAD

Champagne Vinaigrette

€4.95

NOW SERVING SUNDAY ROAST!

We are delighted to announce we are now serving traditional Sunday roast from 12 - 6pm.

For more information please ask your server.

2 COURSES

€25.00

3 COURSES

€30.00

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

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WINES FROM AROUND THE WORLD

LIGHT AND FRESH SPARKLINGS

	GLASS	BOTTLE
So Jennie, Non Alcoholic Premium Luxury Bubbles	€7.00	€32.00
Crémant Bullé Blanc des Blancs	€12.50	€70.00
Crémant Bullé Rosé	€12.50	€70.00
Veuve Clicquot Brut	€17.50	€95.00
Veuve Clicquot Rosé	€25.00	€135.00
Veuve Clicquot Vintage 2008	€27.50	€150.00
Veuve Clicquot La Grande Dame 2006	€45.00	€250.00
Dom Perignon 2009	€47.50	€270.00

DRY, AROMATIC WHITES

Casa Carmela - Spain	Macabeo	€7.50	€32.00
Domaine Combe Rouge - France	Picpoul de Pinet	€8.40	€35.00
Croix des Vents - France	Sauvignon Blanc	€8.70	€34.00
San Giorgio - Italy	Pinot Grigio	€8.70	€34.00
Simone Joseph 'La Petite Moe' - France	Chardonnay	€9.00	€36.00
Piedra del Mar - Spain	Albariño	€9.70	€39.00
Villa Huesgen - Germany	Riesling	€10.40	€41.00
Walnut Block Collectables Organic - New Zealand	Sauvignon Blanc	€10.50	€34.00
Terrazas de los Andes - Argentina	Torrontés	€11.00	€45.00
Sancerre, La Pierrier - France	Sauvignon Blanc	€12.50	€53.00
Domaine Laroche Chablis - France	Chardonnay	€13.00	€61.00
Cloudy Bay - New Zealand	Sauvignon Blanc	€19.50	€80.00

EVER REFRESHING ROSÉS

Rosé D'Anjou - France	Cabernet Franc	€8.50	€36.00
Bullé, Domaine des Jeanne - France	Grenache/Ugni Blanc	€12.50	€53.00

LIGHT, MEDIUM AND POWERFUL REDS

Chilensis - Chile	Pinot Noir	€9.25	€36.00
Cloudy Bay - New Zealand	Pinot Noir	€19.50	€80.00
Il Portone - Italy	Montepulciano	€8.00	€32.50
Fianca el Sapo - Spain	Carmenere	€8.50	€33.00
Eliance - France	Merlot	€9.00	€35.00
Luis Cañas, Rioja Crianza - Spain	Tempranillo	€12.00	€49.00
Croix des Vents - France	Cabernet Sauvignon	€8.75	€34.00
JJ Prestige Rouge, Domaine des Jeanne - France	Syrah	€8.75	€35.00
Marquês de Borba, Alentejo - Portugal	Trincadeira/Aragonez	€10.50	€41.00
Chateau Fayau, Bordeaux Superieur - France	Merlot/Cab Sauvignon	€11.00	€42.00
Terrazas de los Andes - Argentina	Malbec	€13.00	€58.00

MIMOSAS AND BELLINIS

CHOOSE YOUR SPARKLE

So Jennie Paris Luxury Bubbles N/A	€7.50
Bullé Blanc de Blancs Crémant	€13.00
Veuve Clicquot Brut	€16.00

CHOOSE YOUR FLAVOUR

Orange
Peach
Strawberry

SPRITZ

Cucumber and Elderflower Spritz	€12.50
<small>Belvedere Vodka, Poachers elderflower tonic, cucumber</small>	
Fashion Spritzer	€12.50
<small>Belvedere Vodka, peach, soda, water, white wine</small>	
Gin & Tea	€12.50
<small>Tanqueray N° TEN, honey, citrus, ginger beer</small>	

COCKTAILS

Espresso Martini	€12.50
<small>Belvedere Vodka, homemade raspberry and beetroot syrup, McCabes espresso coffee</small>	
Gingerbread Old Fashioned	€12.50
<small>Bulleit Bourbon Whiskey, gingerbread, bitters</small>	
Skinny Margarita	€12.50
<small>Don Julio Blanco tequila, citrus, agave syrup</small>	
Hennessy & Ginger	€12.50
<small>Hennessy VS, Merchant's Heart ginger ale</small>	

DRAUGHT & BOTTLE

Archway Lager	€3.50/6.00
Shandon Stout	€3.50/6.00

BOTTLED BEER SELECTION

Blue Moon	€5.50
Heineken	€5.50
Estrella Daura Gluten free	€6.00