

PRE SHOW MENU

STARTER

Chicken Liver Pate

Pickled Apple Chutney, Toasted Focaccia (1a,4,7,13)

Prawn Cocktail

Shredded Baby Gem, MOM Sauce with Lemon (1a,4,7,13)

Cacio e Pepe Arancini

Arrabiatta Sauce, Parmesan & Basil (1a,4,7,13)

Salt Baked Beetroot carpaccio

Fennel & Orange Salad, Mint, Balsamic Dressing (13)

MAINS & PIZZAS

Chicken Supreme

Wild Garlic Pesto Gnocchi, Rocket & Parmesan (1a,4,7)

Angus Beef Burger

Double Angus Beef Patties, Lettuce, Tomato, Burger Sauce, Smoke Cheddar Cheese, Toasted Brioche Bun with Hand Cut Fries (1a,4,7,10,12,13) Add Bacon + €3.50

Linguini Provençale Pasta

Slow Cooked Heirloom Tomato Sauce, Courgette, Aubergine, Picked Oregano (1a,7,13)
Add Grilled Chicken, Gambas or Homemade Focaccia + €4.50

Beer Battered Fish & Chips

Cod Filet, Pesto Peas, Tartar Sauce, Hand Cut Chips & Char-Grilled Lemon (1a,4,7,8,12,13)

All pizzas available, please ask your server for the full menu.

DESSERT

Chocolate Mousse Due,

Sour Cherry Gel (4,7,13)

Italian Tiramisu,

Coffee Caramel Sauce (1a,4,7,10)

Warm Poached Pear,

Candied Pecans, Blueberry Compote (3d,13)

PRE SHOW MENU

2 Course Menu €34 Per Person

3 Course Menu €42 Per Person

4pm - 6:30pm

SIDES

Hand Cut Potato Chips	(1a)	6
Sweet Potato Fries	(1a)	6.25
Fried Mash Potato, Cheese, Onion, Soft Herbs	(1a,4)	6.50
Tomato Rocket Red Onion Salad, Balsamic Vinaigrette	(13)	6.35
Chargrilled Corn on Cob, Salt Chilli, Maple Butter	(4,13)	8
Chargrilled Tender Stem Broccoli, Salsa Verde	(13)	7.75

If you have any allergies, kindly let your server know.

ALLERGENS 1–Gluten (A–Wheat, B–Spelt, C–Khorasan, D–Rye, E–Barley, F–Oats), 2–Peanuts, 3–Nuts (A–Almonds, B–Hazelnuts, C–Cashews, D–Pecans, E–Brazil, F–Pistachio, G–Macedemia, H–Walnut), 4–Milk, 5–Crustaceans (A–Crab, B–Lobster, C–Crayfish, D–Shrimp), 6–Mollusc, 7–Eggs, 8–Fish, 9–Celery, 10–Soya, 11–Sesame Seeds, 12–Mustard, 13–Sulphur Dioxide & Sulphites, 14–Lupin.

All our Beef is 100% Irish Origin.