

# BRASSERIE

## PRE THEATRE MENU

### STARTERS

|  |        |  |        |
|--|--------|--|--------|
| <b>Roast King Scallop</b>                            | €17.50 | <b>Slow Cooked Pork Cheek</b>                            | €13.50 |
| Savoy Cabbage, Dillisk Butter Sauce                  |        | Barley, Parsnip, Coolattin Cheddar                       |        |
| <b>Winter Wild Irish Game Terrine</b>                | €14.50 | <b>Sea Trout Pastrami</b>                                | €13.50 |
| Celeriac Remoulade, Prune Purée, Brioche             |        | Teelings Whiskey & Mustard Crème Fraîche, Pickles, Chive |        |
| <b>Young Buck Blue Cheese Tarte Fine</b>             | €13.50 | Scone  |        |
| Onion Confit, Walnuts, Rocket, Aged Balsamic Vinegar |        | <b>Candy Beetroot Salad</b> (E)(V)(V)                    | €12.50 |
|  |        | Dill Pesto, Almonds, Chicory, Roasted Oats               |        |

### MAINS

|  |        |  |        |
|--|--------|--|--------|
| <b>Wicklow Venison Loin</b>  | €34.50 | <b>"John Stone" Irish Strip 8oz Steak</b>              | €34.00 |
| Crown Prince Pumpkin, Venison Cigar, Sprouting Kale,<br>Coffee Sauce |        | Green Beans, Pomme Mousseline                          |        |
| <b>Corned Chicken Supreme</b>  | €31.00 | <b>Stone Bass</b>                                      | €32.00 |
| Puy Lentils, Thyme, Smoked Bacon, Celeriac                           |        | Mussel, Claim & Fennel Bouillabaisse, Sourdough, Aioli |        |
| <b>Roasted Aubergine Gratin</b> (E)(V)(V)                            | €22.50 | <b>Grilled Tiger Prawns</b>                            | €35.00 |
| Tomato Compote, Olive, Artichoke, Basil, Salad                       |        | Garlic, Chilli & Lemon, House Cut Chips & Garlic Aioli |        |

### SIDES €6.00

|  |  |   |  |
|--|--|---|--|
| <b>House Cut Chips</b> , Rosemary (V)        |  | <b>Spinach &amp; Rocket Salad</b> , Organic Cashel Blue Cheese (E)(V) |  |
| <b>Winter Greens</b> , Herb Butter (E)(V)(V) |  | <b>Colcannon</b> , Mashed Potato                                      |  |

### DESSERTS

|   |        |   |        |
|---|--------|---|--------|
| <b>Almond Panna Cotta</b> (V)             | €10.00 | <b>Valrhona Chocolate Mousse</b>                        | €10.00 |
| Poached Pears, Granola                    |        | Pinenut Praline, Olive Oil, Sea Salt                    |        |
| <b>Lemon &amp; Blueberry Choux</b>        | €10.00 | <b>Selection of Wexford Ice- Creams &amp; Sorbets</b>   | €10.00 |
| Blueberry Ice Cream, Meringue             |        | Please ask your waiter for selection                    |        |
| <b>Highbank Orchard Apple Brandy Baba</b> | €10.00 | <b>Irish Cheese Board</b>                               | €14.50 |
| Apple Compote, Vanilla Cream              |        | Homemade Fig & Vanilla Chutney, Lavosh & Spiced Walnuts |        |

(E) We have introduced Equilibrium to our Brasserie menu as we appreciate that our guests tastes are rapidly evolving and there is a need to provide innovative, healthy dishes that excite.

(V) Vegetarian

(V) Vegan

Please inform your waiter if you have any dietary requirements or allergies.

An allergens menu is on display in The Brasserie Restaurant for your perusal. All prices are inclusive of VAT.

A discretionary service charge of 10% will be added to your bill for parties of 6 or more.