



Pre-Theatre Menu

2 Course 23 | 3 Course 26

Served from 5.00pm to 6.45pm ONLY

Set Dinner Menu available to entire table only



Starters

(V) Chef's Hearty Soup of the Day

(V) St Tola's Goats Cheese & Fresh Figs M N G

Rocket | Lemon & Honey Oil | Toasted Walnuts

Classic Prawn Cocktail M E F

Marie Rose | Avocado | Crushed Chilli's | Coriander

Main Courses

Traditional Beef & Guinness Stew F Mu M

Turnip Crisps | Sweetened Carrots | Chef's Vegetables & Potatoes

Supreme of Chicken M Su SS

Herby Lemon Stuffing | Ha'penny Bridge Gin Sauce | Sweet Potato Purée | Chef's Vegetables & Potatoes

Oven Baked North Atlantic Salmon F Mu M

Rye & Horseradish Crumble | Craft Cider & Shallot Cream | Kale Champ | Chef's Vegetables & Potatoes

(V) Vegan Falafels G N

Homemade Tabbouleh | Pickled Cabbage | Hummus | Tomato Salsa

Sides

Chef's Vegetables | Side Salad | Onion Rings | Champ Mash | Homemade Chips | Skinny Fries | 5

Desserts

Autumn Berry Crumble G M N

Vanilla Ice Cream | Caramel Sauce | Toasted Pecans

Chocolate Fudge Brownie G M

Salted Caramel Ice Cream | Caramel Popcorn

Ice Cream Selection M N

Vanilla | Chocolate | Strawberry | Chocolate Sauce

Extras

Speciality Tea or Coffee from 2.50 | Ha'penny Rhubarb Pink Gin Aromatic Tonic & Fresh Strawberries 9.50 | Su | Irish Coffee 7 | Su

Allergens

G Gluten | **C** Celery | **E** Eggs | **M** Milk | **F** Fish | **Mu** Mustard | **L** Lupin | **Se** Sesame Seeds | **P** Peanuts | **N** Nuts | **Cr** Crustaceans
Mo Molluscs (Shellfish) | **Su** Sulphites | **So** Soybeans

It is our Policy to NOT split bills, but we are happy to help you divide your bill should you so desire.