

# THE GRILL ROOM

## PRE-THEATRE MENU

2-Courses €55

### STARTERS

Soup of the Day 1A, 1B, 1C, 1D, 5, 6A, 6B, 6C, 6D, 9, 10, 14

Trio of Ballycotton Oysters, *chilled Gazpacho* 3, 4, 9, 10

Whipped St. Tola Goats Cheese Curd, *honey-roasted beets* V 6A, 6E

Carpaccio of Wild Irish Venison, *black truffle, Parmesan* 5, 6E, 14

Mosaic of Roasted Vegetable & Nori, *herbed cream, furikake* VE 11, 12, 14

### MAINS

10oz Quigley's Angus Sirloin Steak

*Served with beef-fat fondant potato, mushroom ketchup, your choice of sauce* 1E, 6B

*Jameson peppercorn* 6A, 9, 14 | *Tarragon Béarnaise* 5, 6C

*Confit garlic butter* 6C | *Cabernet jus* 9, 14

Chef's Special of the Day

Pan Fried Skeaghanore Duck, *candy beetroot, black cherry jus, crispy kale* 1C, 1D, 5, 6C, 9, 10, 14

Atlantic Halibut, *parsnip purée, violet potato, buttered spinach, vanilla saffron beurre blanc* 4, 6A, 6C

Wild Mushroom Risotto, *Parmesan, truffle oil, cepé powder* V 6A, 6B, 6C, 6E, 9, 14

### DESSERTS

Hazelnut Crème Brûlée, *seed biscotti* 1C, 5, 6A, 8D, 11

Carrot Cake, *raisin jam, cream cheese mousse, cinnamon gelato* 1C, 5, 6A, 6C, 6E, 8B

Black Sesame Semifreddo, *cassis gel, honey sponge, crisp tulle* 1C, 5, 6A, 6B, 6C, 12

Milk Chocolate Fondant, *pine cone crunch, vanilla gelato, evergreen syrup* 1C, 1D, 5, 6A, 6B, 6C, 11, 14

Coffee Caramel Tartelette, *miso marshmallow, popcorn, peanut gelato* 1C, 5, 6A, 6B, 6C, 7, 11, 14

V Vegetarian | VE Vegan

ALLERGENS	1E Malt	6A Cream	7 Peanuts	8E Pecans	9 Celery	14 Sulphur Dioxide/ Sulphates
1A Rye Wheat	2 Crustaceans	6B Milk	8A Cashew	8F Pistachio	10 Mustard	
1B Oat	3 Molluscs	6C Butter	8B Walnuts	8G Almonds	11 Soybeans	
1C Wheat	4 Fish	6D Buttermilk	8C Macadamia Nuts	8H Brazil Nuts	12 Sesame Seeds	
1D Barley	5 Egg	6E Cheese	8D Hazelnuts	8I Pine Nuts	13 Lupin	

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus. This menu is printed on 100% recycled paper which will be responsibly recycled after use.

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