

Curtain Call

THEATRE MENU

Available daily | Served promptly | Final Show 6:30pm | 2 Courses €39 | 3 Courses €47

FIRST ACT

Irish Three Cheese Croquettes

A golden trio of cheddar, smoked cheddar & Gubbeen – taking the spotlight with stout onion jam and parsley aioli (1a, 1c, 3, 7, 10)

Crispy Buffalo Chicken Wings

A fiery opening act: Cashel blue & crème fraiche dip with sharp, lively pickled celery (1a, 4, 7, 9, 12)

Prawn Cocktail

A nostalgic classic making a well-deserved encore – Irish prawns, crisp iceberg, Marie Rose sauce and soda bread with Irish butter (1a, 2, 3, 4, 7, 10, 12)

SECOND ACT

Beer Battered Atlantic Cod & Chips

Crisp golden cod with wasabi tartare and a bright pea & watercress purée – grilled lemon in a perfect supporting role (1a, 1c, 1d, 3, 4, 10, 11)

Grilled Irish Beef Burger

A blockbuster favourite: American cheddar, crispy bacon, stout-glazed onions, mustard mayonnaise and hand-cut fries for the finale (1a, 1c, 3, 7, 10, 11, 12)

Beyond Meat Vegan Burger

Plant based and proud – American vegan cheddar, lettuce, tomato, mayo and stout-glazed onions, hand-cut fries (1a, 1c, 6, 10, 11, 12)

BBQ Rotisserie Half Chicken

Honey mustard dressing, grilled corn & fries – Simple, satisfying and standing ovation worthy (1a, 7, 10, 12)

FINAL ACT

Warm Mini Apple Doughnuts

Fresh from the wings – warm, soft and dusted, with brandy custard, vanilla ice cream & toasted almonds (1a, 3, 7, 8a, 12)

Wexford Strawberry Pavlova

A sweet Irish love story – crisp meringue, vanilla cream & strawberry jam stealing the spotlight (3, 7)

Ice Cream & Sorbet (3,7)

Service charge of 12.5% will be added for tables of 6 or more.

Allergens

1 Gluten (A Wheat, B Rye, C Barley, D Oats) – 2 Crustaceans – 3 Eggs – 4 Fish – 5 Peanuts – 6 Soybeans – 7 Milk – 8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine Nuts) 9 Celery – 10 Mustard – 11 Sesame – 12 Sulphur Dioxide Sulphites – 13 Lupin – 14 Molluscs