

## Table d'Hote

'Ryefield' Irish Goat's Cheese & Tomato Terrine (v)  
Hand-made Duck Spring Roll, Chilli & Soya Sauce  
Soup of the Day

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Baked Fillet of Pollock, Cheese Crust & Wilted Spinach  
Corn-fed Breast of Chicken 'Saltimbocca'  
Sun-dried Tomato, Pan Juices  
Home-made Gnocchi Baked with Basil,  
Parmesan Cream Sauce

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Warm Chocolate Brownie, Vanilla Ice-cream  
'Emily's' Cherry & Almond Tart  
Duo of Irish Farmhouse Cheeses

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Freshly Brewed Tea / Filter Coffee

2 Courses € 24.00  
3 Courses € 28.00  
3 Courses with a Glass of House Wine € 33.00

€ 5.00 pre-theatre discount between 6.00 & 7.00pm

## Starters

Organic 'Clare Island' Home-cured Salmon 'Gravad lax' €11.00  
Beetroot & Horseradish Sauce  
Hand-made Duck Spring Roll, Chilli & Soy Sauce € 8.95  
'Ryefield' Goat's Cheese, Courgette & Tomato Terrine, (v) € 7.50  
Black Olive Tapenade  
Duck Liver Pâté, Plum Chutney & Toast € 7.95  
'Brooks' Caesar Salad € 7.95  
Tuscan Bread Salad with Parma Ham € 7.95  
Grilled Tiger Prawns, Fennel & Orange Salad € 8.95  
Greek Style Feta Cheese Salad (v) € 7.00

## Soups

Soup of the Day € 6.00  
East Coast Seafood Chowder € 7.00  
Chicken Consommé Infused with Ginger & Spring Onion € 6.50

*The Country of Origin of Beef & Eggs  
Served in these Premises is Ireland*

## Main Courses

### Seafood

Grilled Fillet of Sea Bass, (Noel's Favourite) € 22.00  
Roast Fennel & Tomatoes  
Hand-made Organic Salmon Fish Cakes, Parsley Sauce € 19.00  
Deep-fried Haddock & Chips, Tartar Sauce € 17.50  
Baked Fillet of Pollock, Cheese Crust & Spinach € 20.00  
Steamed 'Connemara' Mussels €8.00 / € 15.00  
Mussels with Coconut & Lemongrass  
Mussels with White Wine, Garlic Cream

### From the Grill

Dry-aged 'Kettle' Irish Steaks with Home-cut Fries  
& your choice of Peppercorn Sauce or Café de Paris Butter  
8 oz Rib-eye € 23.00  
10 oz Sirloin € 26.00  
Roast 'Wicklow' Lamb Cutlet, Little Shepherd's Pie, € 25.00  
Carrot Puree, Mint Sauce & Gravy  
Corn-fed Breast of Irish Chicken 'Saltimbocca' € 19.00  
Sundried Tomato, Pan Juices  
'O Flynn's of Cork' Pork & Tomato Sausage € 16.50  
Mashed Potatoes & Rich Onion Gravy

### Specialities

Wild Irish Pheasant € 22.00  
Celeriac Purée, Prune & Armagnac  
Beef & Guinness Stew, Champ Potatoes € 15.95  
Sautéed Pork Medallions, € 17.00  
'Porcini' Mushroom Cream Sauce  
Daube of Beef, Blue Cheese Mash, Plum & Chili Jus € 18.00  
Dublin Bay Prawns, (Frank's Favourite) € 25.00  
Colcannon, Crisp Bacon & Butter Sauce

### Vegetarian

Homemade Gnocchi Baked with Basil, € 15.00  
Parmesan Cream  
Jasmine Vegetarian Curry, Poppadums & Rice € 16.00  
'Sunshine Pasta', Penne Pasta with Spinach, € 16.00  
Walnuts, Garlic, Sun-dried Tomato & Feta Cheese



## Vegetables & Potatoes

Mixed Market Vegetables	€ 4.00	Mixed House Salad	€ 4.50
Roast Mediterranean Vegetables	€ 4.50	Cabbage & Bacon	€ 4.50
Locally Grown 'Rooster' Potato Champ	€ 4.00	Home-cut 'chipper' style Fries	€ 4.00
Baby Potatoes, Parsley & Mint Butter	€ 4.00		

## Desserts

Warm Chocolate Brownie, Vanilla Ice-cream	€ 6.95	Lemon Tart with a Raspberry Sorbet	€ 7.95
Apple & Pear Crumble, Gingerbread Ice-cream	€ 7.50	White Chocolate Cheesecake	€ 7.95
Walnut Meringue, Chilled Irish Coffee & Cream (Noel's Grandmother's Recipe)	€ 7.95	Selection of Homemade Ice-creams	€ 6.00
Irish Farmhouse Cheeses & Water Biscuits	€ 9.95	'Emily's' Cherry & Almond Tart	€ 6.95

## Our Suppliers

Wright's of Marino, Dublin, Fresh Seafood - Atlantis Seafoods, Wexford - Mick Doyle's Butchers, Dublin, Beef & Lamb - Kettle Irish Foods, Beef, Pork,  
Free-range Chicken - Gleneely Foods, Dublin, Irish Farmhouse Cheeses,  
Gold River Farm, Wicklow, Irish Organic Vegetables - Condren's of Dublin, Continental & Local Vegetables

*All main courses are cooked to order so if you have any special requirements please do not hesitate to ask.*

*(v) Vegetarian.*

*All dishes adaptable for Coeliacs*

*We respectfully request that guests refrain from using their mobile phones in this area.*