− Table d’Hote Menu −

− Appetizers −

‘Ballinwillan Farm’ Organic Black Pudding €6.95
Salad Leaves & Red Pepper & Tomato Relish

Seared Mackerel Fillet (c) €6.50
Apple & Fennel Salad

Confit Chicken & Bacon Terrine (c) €7.00
Salad Leaves & Tomato Chutney

Crisp Pork Belly €6.95
Gnocchi with Sage & Chorizo

Roast Hake Fillet (c) €6.50
Garden Pea Puree, Café De Paris Butter

Crst Confit of ‘Silverhill’ Duck Leg (c) €7.50
Parsnip & Apple Stuffing, Cider Jus

Nut Loaf Roast (c) €6.50
Pumpkin & Maple Puree with Spiced Pumpkin Seeds

Black Forest Trifle
Chocolate Tuille
Elderflower & Gooseberry Panacotta (c)
Selection of Home-made Ice-creams
Gubbeen Irish Farmhouse Cheese
Oat Cakes & a Quince Jam

2 Courses €23.00
3 Courses €29.00
3 Courses With a glass of Wine €33.00
10% Pre-Theatre Discount From 6pm – 7pm

− Soups −

Soup of the Day €5.50
‘East Coast’ Smoked Seafood Chowder €6.50
Miso Soup €6.50

− Main Courses −

Roast Hake Fillet (c)(s) €20.00
Garden Pea Puree, Café De Paris Butter

Grilled Salmon Fillet (c) €24.00
Warm Nicoise salad with Caesar Dressing

Seared ‘Kilmore Quay’ Scallops (c) €26.50
Colcannon & Crisp Bacon

Pan-fried 8oz Irish Sirloin Steak €27.50
Mushroom Duxelle, Blue Cheese & Horseradish Crumb

Turf Smoked Rump of Lamb (c) €24.00
Aubergine Purée, Tomato & Mint Jus

Confit of ‘Silverhill’ Duck Leg €20.00
Parsnip & Apple Stuffing, Cider Jus

Crisp Pork Belly €19.00
Gnocchi with Sage & Chorizo

Nut Loaf Roast (c) €16.50
Pumpkin & Maple purée with spiced pumpkin seeds

− Side Orders −

Mixed Market Vegetables ~ Cabbage & Bacon ~ House Salad
Local Irish Potatoes ~ Champ Potatoes
Home-cut Fries ~ Mediterranean Vegetables

All side dishes are €2.95

− Desserts −

Black Forest Trifle, €6.95
Chocolate Tuille

Summer Pudding (c) €6.95
Clotted Cream Ice-cream

White & Milk Chocolate Cheesecake (c) €6.95
Elderflower & Gooseberry Panacotta €6.50
Strawberry Tart, Vanilla Ice-cream €6.95
Lemon Tart, Raspberry Sorbet €7.95
Selection of Home-made Ice-creams (c) €7.00
Irish Farmhouse Cheeses, Oat Cakes & Quince Jam €10.50

Our Suppliers

Atlantis Seafood’s ~ Hanlon’s Fish ~ Odaia Foods ~ BD Foods
Goldriver Farm ~ Gleneely Foods ~ Condren’s of Dublin
Along with our Coeliac Friendly & Vegetarian options we have highlighted our use of a ‘Sustainable Fish from Irish Waters’

All main courses are cooked to order. Should you have any Special requirements please do not hesitate to ask.

(v) ~ Suitable for Vegetarians
(c) ~ Coeliac Friendly
Prices include V.A.T. at 9%

*Francesca’s Restaurant is available for Private Dining, Birthdays, Retirement Parties & other Special Occasions. Please contact reception for further information. *Brooks has a Private Screening Room with 26 Luxurious Fixed Leather Seats & State of the Art Equipment. A unique venue available for private hire. Should you wish to view the room please ask a member of the team.