



– Table d'Hote Menu –

Seared Mackerel Fillet (c)
Apple & Fennel Salad
Grilled Asparagus (c)
Warm Baby Potato Salad & Sherry Hollandaise
Confit Chicken & Bacon Terrine(c)
Salad Leaves, Tomato Chutney
Soup of The Day

Braised Beef Cheeks
Blue Cheese Mash & Plum Jus
Roast Hake Fillet (c) (s)
Wild Garlic Risotto
Crisp Confit Duck Leg (c)
Braised Red Cabbage & Orange Sauce
Nut Roast
Pumpkin & Maple Puree with Spiced Pumpkin Seeds

Orange Scented Creamed Rice (c)
Poached & Jellied Rhubarb
Apricot & Almond Tart (c)
With Vanilla Ice Cream
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

– Appetizers –

'Ballywillan 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

Duck Liver Pate €7.50
Plum Chutney & Toasted Sourdough

Grilled Asparagus €6.95
Warm Baby Potato Salad & Sherry Hollandaise

Pressed 'Ryefield' Goat's Cheese (c) €6.50
With Courgettes, Basil & Sun-dried Tomatoes

Tuscan Bread Salad €6.00

– 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
Wild Garlic Risotto

Grilled John Dory Fillets €24.00
Braised Fennel & Shellfish Sauce

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

Peat Smoked Irish Sirloin 8 oz (c) €27.50
Sautéed Potatoes, Irish Whiskey & Cream Sauce,

Grilled Rump of Organic Farmed Irish Venison(c) €28.50
Sweet Potato Gnocchi, Greens and Elderberry dressing

Confit of Duck Leg €20.00
Braised Red Cabbage & Orange Sauce

Pan Roasted Breast of Guinea Fowl (c) €21.00
With Fondant Potato, Braised Cabbage & Wild Mushroom Sauce

Nut 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 –

Baked Caramel Cheese Cake, €6.95
Chocolate Tuille

Orange Scented Creamed Rice (c) €6.95
Poached & Jellied Rhubarb

Apricot & Almond Tart (c) €6.95
Vanilla Ice-cream

Steamed Orange Pudding with Pistachio Ice-cream €6.50

Dark Chocolate Mousse (c) €6.95
Cherry Compote & White Chocolate Crumb

Lemon Tart, Raspberry Sorbet €7.95

Selection of Home-made Ice-creams (c) €6.00

Irish Farmhouse Cheeses, Oat Cakes & Quince Jam €10.50

Our Suppliers

Atlantis Seafood's ~ Hanlon's Fish ~ Pallas Foods
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

