



THE
HAWTHORN

PRE-THEATRE MENU

€35 for 2-Courses - €41 for 3-Courses

STARTERS

Sweet potato & coconut soup,
chili & ginger, crème fraiche (1A,7B,7C)

Compressed watermelon,
avocado puree, radish, pickled shallot, feta cheese V (7B,7C,7E,12)

Ham hock terrine,
homemade piccalilli, toasted cranberry bread (1A,7C,10,12)

Powers whiskey cured smoked salmon,
celeriac remoulade, capers, Guinness bread, dill oil
(1A,3,4,7B,10,12)

CONDIMENTS: MAYONNAISE 3 | KETCHUP 12 | MUSTARD 10 | MINT SAUCE NONE | BROWN SAUCE NONE
HORSERADISH NONE | BBQ SAUCE 1D | SWEET CHILI SAUCE 12 | TABASCO SAUCE NONE

ALLERGENS: 1A WHEAT | 1B OAT | 1C RYE WHEAT | 1D BARLEY | 1E MALT | 2 CRUSTACEANS | 3 EGGS
4 FISH | 5 PEANUTS | 6 SOYABEAN | 7A MILK | 7B CREAM | 7C BUTTER | 7D BUTTERMILK | 7E CHEESE
8A ALMONDS | 8B HAZELNUTS | 8C WALNUTS | 8D CASHEW | 8E PECAN | 8F BRAZIL NUT | 8G PISTACHIO
8H MACADAMIA | 8I PINENUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS
12 SULPHUR DIOXIDE/ SULPHITES | 13 LUPIN | 14 MOLLUSCS | VE VEGAN | V VEGETARIAN

MAINS

Chicken supreme
butternut squash puree, tender stem broccoli, veal jus (7C,9,12)

Homemade gnocchi
heirloom cherry tomato, parmesan cream, watercress, crispy sage,
aged Parmesan V (1A,6,7B,7E,10,12)

Miso Salmon
baby pak choi, pickled shimeji mushrooms, chili & scallion dashi (4,6,9,11,12)

The Hawthorn burger
Quigley's rib eye burger, braised short rib, Dubliner cheddar, hash brown
Ballymaloe relish (1A,3,6,7C,7E,9,11)

Quigley's dry-aged steak 8oz striploin
Served with balsamic vine tomatoes, watercress, chunky chips
and your choice of sauce
Peppercorn (7B,9,12) | Béarnaise (3,7C,12)
(€10 Supplement)

DESSERTS

Chocolate fondant Scúp hazelnut gelato, toasted hazelnuts (1A,3,7A,8B)

Pavlova V Prosecco infused strawberries, Chantilly (3,7B,12)

Lemon posset V raspberry Scúp sorbet, shortbread (1A,7B,7C,8A)

The Croke Park Sundae' peanut butter Scúp gelato,
Scúp vanilla gelato, chocolate brownie, Chantilly (1A,5,7B,7C,7E)

Selection of Scúp gelato V (3,7A) & sorbet VE (7A)

WE STRIVE TO SOURCE ALL OUR FISH FROM SUSTAINABLE SOURCES. WE ARE DELIGHTED TO SOURCE
OUR PRODUCE AND INGREDIENTS SEASONALLY FROM AN ARRAY OF LOCAL SUPPLIERS INCLUDING JOHN
STONE BUTCHERS, QUIGLEY MEATS, WRIGHTS OF MARINO, CONDRENS FRUIT AND VEGETABLES AND
KEELINGS. THIS MENU IS PRINTED ON 100% RECYCLED PAPER AND WILL IN TURN BE RECYCLED.

BAIN TAITNEAMH AS DO BHÉILE.
KEITH CORMACK, EXECUTIVE CHEF.