

PRE-THEATRE MENU

€35 for 2-Courses | €41 for 3-Courses

STARTERS

Today's soup (1A,7B,7C,9)

Golden beetroot V

*whipped St. Tola's goats' cheese, candied walnuts,
red apple, lamb's lettuce, honey mustard dressing (7B,7E,8C,12)*

Braised beef cheek croquettes

*horseradish crème fraiche, pickled radish,
smoked Hegarty's cheddar (1A,3,7A,7B,7E,9,12)*

Drumshanbo Irish gin cured seatrout

pickled fennel, dill, trout roe (1A,4,12)

MAINS

JJ Young's Chicken supreme

roasted carrots, chive mashed potatoes, pancetta jus (7A,7B,7C,12)

Wild mushroom & pea risotto V

Parmesan (7C,7E,9,12)

Grilled Atlantic cod

shrimp curry broth, samphire, sautéed potatoes (2,4,7B,14)

The Hawthorn burger

*JJ Young's Black Angus burger, braised short rib,
Dubliner cheddar, Ballymaloe relish (1A,3,6,7C,7E,9,11)*

JJ Young's dry-aged steak 8oz striploin | €10 supplement

*Served with tenderstem broccoli, chunky chips
& your choice of sauce Peppercorn (7B,9,12) | Béarnaise (3,7C,12)*

DESSERTS

Chocolate creméaux tart V

Scúp blackberry gelato, fresh blackberries (1A,3,7C)

Apple tart tatin V

Scúp vanilla gelato (1A,3,7A,7B,7C)

Pineapple crème brulée V

Scúp coconut sorbet (3,7B)

The Croke Park Sundae

*Scúp peanut butter gelato, Scúp vanilla gelato,
chocolate brownie, Chantilly (1A,5,7B,7C,7E)*

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

VE VEGAN | V VEGETARIAN

CONDIMENTS: MAYONNAISE 5, 10, 14 | KETCHUP 1D, 14 | RELISH 10, 14 | MUSTARD 10, 14 MINT SAUCE 14
BROWN SAUCE 1D, 14 | HORSERADISH 5, 10, 14 | BBQ SAUCE 1D, 11, 14 | SWEET CHILI SAUCE - NO ALLERGENS
TABASCO SAUCE - NO ALLERGENS

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

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
JJ YOUNG'S BUTCHERS, KISH FISH, 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.