

THE GRILL ROOM

PRE-THEATRE MENU

2-course €50

STARTERS

Heritage Organic Tomato Soup, *vodka crème fraîche, chive oil* V 1, 7, 9, 12

Skeaghanore Duck Parfait, *berry compote, toasted brioche* 1, 3, 7, 9, 10, 12

Beetroot-Cured Organic Salmon Gravlox, *pressed watermelon, Seedlip botanical dressing* 4

St.Tola Goats Cheese Panna Cotta, *glazed figs, aged balsamic, seeded cracker* 1, 7, 12

MAINS

10oz Quigley's Angus Sirloin Steak

Served with sautéed asparagus, broad beans and chunky chips 6, 7

& Jameson peppercorn sauce 7, 9, 12

West Cork Supreme of Chicken 3, 7, 9, 10, 12

Heritage carrots, Savoy cabbage roulade, fondant potato, Cointreau jus

Miso-Glazed Atlantic Cod, *bok choy, wild rice, dashi* 1, 4, 6, 9, 11

Emerald Farm Oyster Mushroom Tempura, *Romesco, chimichurri* VE 1, 8

DESSERTS

Passionfruit Crème Brûlée, *black sesame crisp, 'Tory Top' chocolate* 1, 3, 7, 11

Milk Chocolate Fondant, *spearmint crunch, cherry gelato, mojito syrup* 1, 3, 7, 13

Raspberry & Lemon Sabayon, *Irish oat cookie, peach meringue, Scúp orange sorbet* 1, 3, 6, 7

Coconut Panna Cotta, *Leamlara micro herbs, black rice cracker, Scúp pineapple sorbet* 1, 3, 6, 7

Tea or Coffee

SIDES €6

Chunky Chips, *rosemary salt* VE 1

Heritage Organic Tomato & Shallot Salad V 3, 10

Pomme Purée, *smoked bacon, crispy shallot* 7

Dripsey Castle Seasonal Vegetables V 7

Allergens on reverse

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Allergens

1 gluten | 2 crustaceans | 3 egg | 4 fish | 5 peanuts | 6 soy | 7 milk | 8 nuts
9 celery | 10 mustard | 11 sesame | 12 sulphates | 13 lupin | 14 molluscs

V Vegetarian | VE Vegan

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus. This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF

THE DOYLE COLLECTION

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