# THE GRILL ROOM

## PRE-THEATRE MENU

2-course €50

### STARTERS

Skeaghanore Duck Parfait, *berry compote, toasted brioche* V 1 (wheat),3, 7, 9, 10, 12

Trio of Rossmore Oysters, *apple & ginger mignonette* 12, 14

Wild Irish Venison Carpaccio, *mixed baby herb salad, Winter truffle, pecorino* 3, 6, 7, 10

Cured Mackrel, *pickled fennel, blood orange, buttermilk dressing* 4, 7, 8 (almond), 9, 10, 12

St. Tola Goats Cheese, *pickled beetroot, aged balsamic, seeded cracker* 1 (wheat), 7, 12

Roast Butternut Squash & Coconut Soup, *chili crisp* V 5, 9

Pan Seared Atlantic Scallop, *Alberino velouté, dill oil* 7, 9, 12, 14

### MAINS

Skeaghanore Duck Breast
*Confit duck leg croquette, baby turnip, carrot & ginger puree, sherry jus* 1 (wheat), 3, 7, 9, 10, 12

6oz Michael Twomey's Fillet of Beef
*Clonakilty black pudding rosti, tenderstem broccoli, leek puree, green peppercorn sauce* 1 (wheat), 3, 7, 9, 10, 12

Pan Fried Atlantic Halibut, *Black kale, fondant potato, mussel & champagne cream, herb oil* 4, 7, 9, 12, 14, 3

Garryhinch Organic Oyster Mushroom Tempura, *Romesco, chimichurri* VE 1 (wheat), 8, 12

### DESSERTS

Hazelnut Crème Brûlée, *palmier crisp, Buzz of Nature honey drizzle* 1 (wheat), 3, 7, 8 (hazelnut)

Blacks Spiced Irish Rum Baba, *poached pear, vanilla Chantilly, puffed grain* 1 (wheat), 3, 7

Chocolate Fondant, *peanut anglaise, Redbreast caramel, Irish Atlantic Sea salt* 1 (wheat), 3, 5, 6, 7

Coffee Opera Cake, *Tory Top chocolate ganache, roasted carrot reduction, espresso foam* 1 (wheat), 3, 6, 7, 8 (almond)

Munster Cheese Board, *Folláin' chutney & Guinness brown bread crackers* V 1, 3, 7, 12

Tea or Coffee

### SIDES €6

Pont Neuf, *rosemary salt* VE 1 (wheat)

Slow Braised Cabbage V 10, 12

Pomme Purée, *smoked bacon, crispy shallot* 1 (wheat), 7, 10, 12

Dripsey Castle Organic Seasonal Vegetables V 7

Market Salad, *shallot dressing* VE 3, 10, 12

Allergens on reverse

# THE GRILL ROOM

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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