



Pre Theatre Menu

Act One

Soup of the Evening

Our soup is gluten free and 100% vegetarian

Hot & Cold Goat's Cheese

Goat's cheese croquette, goat's cheese mousse, beetroot tapenade, Corrib honey

McGeough's Ham Hock & Cumin Seed Cheese Terrine

With orange & cardamom relish

Crispy Cod Tempura

Tomato, fennel & chorizo casserole

Special Starter of the Evening

Your waiter will explain tonight's special

Act Two

Slow Roast Castlemine Farm Silverside of Beef

Celeriac puree, spring onion, red wine jus

Pan Fried Hake

Butternut squash, spinach, yellow pepper & tarragon salsa

Vegetarian Option

Please choose vegetarian dish from the a la carte menu. Please ask one of our team if you have any queries

Gannet Fishmongers Fish of the Evening

Your waiter will explain tonight's fish dish

Oven Baked Irish Chicken Breast

Risotto arancini, chicken jus

Please choose a side to accompany your Main Course from one of the following:

Sautéed greens, basil mashed potato, In house Maris Piper chips, rocket & parmesan salad, cauliflower florets, roast carrot & parsnip

Act Three

Brasserie Ice Cream Selection

With a fruit compote & oat crumble

Whiskey Soaked Dried Fruit & Vanilla Parfait

Homemade honeycomb

Warm Chocolate Pudding

Chocolate sauce, caramel ice-cream

Baked Pineapple Cheesecake

Mango glaze, coconut ice-cream

Freshly Brewed Tea or Coffee

2 Courses €21.95 3 Courses €24.95

Please inform your waiter before ordering of any food allergies or intolerances you may have, so we can modify the dishes to your required needs. All dishes contain allergens, a full list of allergens for each dish is available for your perusal, please ask a member of our team. All our chicken, beef & lamb is of Irish origin.



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**BRASSERIE**
ON THE CORNER

Served each evening from 5-7pm