



PRE-THEATRE MENU

2 COURSES £35
ADD A GLASS OF BOLLINGER £15

Sourdough Bread
with Malt Butter
£5

Crapaudine Beetroot
St Tola's goat's cheese, pickled blackberries, sourdough cracker

Grant's Smoked Ham and Mustard Ballotine
Pickled mushrooms, truffle egg yolk

Annaghmore Mushroom Consommé
Herb gnocchi, mushroom ketchup

Silverhill Duck Confit
Parsnip, cavolo nero, cassis

Cod
Pomme purée, grenobloise sauce

Beetroot Tatin
Red cabbage ketchup, kale, almond velouté

Sides £8
Creamed potatoes / Parmesan & truffle fries / Miso & pistachio carrots

Irish Coffee-Misu
Bushmills, dark chocolate & mascarpone

Vanilla Crème Brûlée
Yorkshire rhubarb compote

Selection of Muine Glas Sorbets (Vegan)

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829



A 10% discretionary service charge will be applied

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options, but do not operate in a fully Gluten Free Kitchen.