

Pre-Theatre Menu

Served Daily From 5pm – 6.30pm

STARTERS

Seasonal Soup, Homemade Bread and Flavoured Butter

Classic Fish Cake, Watercress and Rocket Salad, Sauce Gribiche

Pressed Local Ham Hock Terrine, Sweet and Sour Apple Puree, Celeriac Remoulade

Whipped Fivemiletown Goats Cheese, Heritage Beetroot, Shaved Pear, Honey Liquorice

Risotto of Roast Autumn Butternut Squash, Sage and Mascarpone

MAINS

Finnebrogue Venison Bouchon, Parsnip Puree, Braised Red Cabbage, Caramelised Pear

Slow Cooked Hannan's Daube of Beef, Honey Roast Vegetables, Champ Croquette, Roast Onion Sauce

Pan Seared Supreme of Chicken, Ragout of Pearl Barley, Winter Greens and Roast Celeriac Puree

Butter Roast Fillet of Cod, Celeriac and Potato Gratin, Leek Fondue, Pickled Shallot, Shellfish Velouté

Fricassee of Thyme Gnocchi, Artichoke, Leek and Wild Mushroom, Roast Hazelnut Emulsion

DESSERTS

Spiced Apple Crumble, Crème Anglaise, Vanilla Ice-Cream

Chocolate Ganache, Honeycomb, Salt Peanut Brittle, Caramelised White Chocolate

Vanilla Spiced Rice Pudding, Whiskey Macerated Prunes, Granola

Selection of Locally churned Drayne's Farm Ice-Creams, Homemade Honey Comb

SIDES £3.50

Creamed Potato - Triple Cooked Chips – Seasonal Vegetables – House Salad

2 Courses £17.95

3 Courses £20.95

The Restaurant