

# theatre lane

## DINNER

A salad of Jack Macs black pudding, pickled beetroot, walnut & honey mustard dressing

Soy & lime glazed mackerel, apple, fennel & rocket

Cauliflower soup with crispy capers & toasted almonds

## MAINS

Chargrilled Fillet of beef (6oz), carrot, wild garlic pesto & green beans (€7 supplement)

Blow torched fillet of cod, citrus bulghar wheat & lemon butter

Andarl Farm free range pork chop, wild garlic pesto & veal jus

Grilled Sea Trout fillet, minted peas, samphire & lemon butter

Chickpea & green chilli falafel, hummus, seeds & avocado

*All main dishes are served with herb butter baby potatoes*

## DESSERTS

Vanilla crème brulee, rhubarb & ginger compote

Baked cheesecake, poached berries

Crozier Blue, fig chutney, quince jelly (€3 supplement)

2 courses €29, 3 courses €33

Early Bird 2 courses €26, 3 Courses €30

Early Bird – Order before 6.45pm and table returned by 8.15 pm  
Discretionary service charge of 10% added to tables of 6+