



RESTAURANT SIX

PRE-THEATRE MENU

TWO COURSE: €32.00

4:30PM - 7:00PM

STARTERS

FRENCH ONION SOUP

Pecorino Cheese & Garlic Baguette, Chive and Truffle Shavings (V) (1,3,7,9)

SMOKED SALMON & SEAFOOD TERRINE

Saffron Broth, Grapefruit Segment, Pickled Carrots, Radish and Poached Golden Beetroot (1,2,3,6,7,9)

SLOW-BRAISED BEEF CHEEK CROQUETTE

Smoked Potato Purée, Red Wine Glazed Shallots, Horseradish Cream, Watercress (1,3,6,7,9,12)

MAINS

SUPREME OF CHICKEN BALLOTINE

Fondant Potato, Garden Pea Puree, Breaded Quail Eggs, Asparagus, Orange & Star Anise Jus (1,6,7,9,12)

GRILLED SEA BASS FILLET

Saffron & Fennel Broth, Clams, Baby Spinach, Charred Fennel (4,6,7,9,12)

PAN-ROASTED PORK STEAK

Grilled Leeks, Truffle Mash, Roasted Apple, Calvados Jus (6,7,9,12)

SPINACH & RICOTTA RAVIOLI

Sage Butter, Lemon Zest, Toasted Almonds, Aged Parmesan (V) (1,3,7,8)

SIDES

SKINNY CHIPS (6) €7

PARMESAN FRIES (6,7) €8

ROCKET SALAD (7) €8

SAUTÉED SPINACH (6) €8

GRILLED BROCCOLI WITH GREEN PEPPERCORN DRESSING (1, 6, 7) €8

ALL OUR BEEF IS OF IRISH ORIGIN AND PRODUCTS LOCALLY SOURCED WHERE POSSIBLE

LIST OF ALLERGENS:

1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE AND SULPHITES 13. LUPIN 14. MOLLUSCS