



RESTAURANT SIX

PRE-THEATRE MENU

TWO COURSE €32 (CHOICE OF 4 STARTERS & 4 MAINS)
4:30PM - 7:00PM

STARTERS

FRENCH ONION SOUP

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

GRILLED PEACH & PROSCIUTTO

Whipped Ricotta, Rocket, Aged Balsamic, Toasted Pine Nuts (7,8,12)

CHARRED MACKEREL FILLET

Heritage Tomato and Crayfish Salsa, Fennel Salad, Caper Dressing (4,10,12)

COURGETTE FLOWER TEMPURA

Smoked Aubergine Purée, Romesco, Micro Coriander (V) (1,3,7,8)

MAINS

ROAST CORN-FED CHICKEN BALLOTINE

Grilled Asparagus, Crushed Jersey Royals, Tarragon Velouté and Micro Herbs (6,7,9,12)

PAN-SEARED SEABREAM

Samphire, Fried Shrimp, Crushed New Potatoes, Lemon Beurre Blanc (2,4,7,9,12)

PAN-ROASTED PORK STEAKS

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

SPINACH & RICOTTA RAVIOLI

Broad Bean Fricassee, Parmesan Cream, Lemon Mint Pangrattato (V) (1,3,7)

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