

# BRASSERIE

ON THE CORNER

## PRE THEATRE MENU



### ACT ONE

#### Soup of the Evening

See our *Specials* for today's variety and allergens.  
Served with a selection of homemade breads (1A, 1B, 6, 7, 12)

#### Brasserie Seafood Chowder

Creamy fish soup (2, 4, 7, 9, 14). Served with a selection of homemade breads (1A, 1B, 6, 7, 12)

#### Galway Goat Cheese Croquettes

Whipped and crispy goat's cheese, beetroot, red onion jam, candied walnuts (1A, 3, 6, 7, 8F, 12)

#### Connemara Mussels 1/2kg

White wine cream, roasted garlic, spring onions, tomato concassé (7, 9, 12, 14)

#### BBQ Irish Chicken Wings

Sticky BBQ sauce, toasted sesame seeds, spring onions, (1A, 4, 6, 7, 9, 11, 12)

#### Caesar Salad

Romaine lettuce, garlic croutons, crispy bacon, Caesar dressing, Parmesan shavings (1A, 3, 4, 6, 7, 10)

### ACT TWO

#### Manor Farm Breast of Irish Chicken

Bread stuffing, sweet potato gratin, root vegetable purée, broccolini, wild mushroom cream (1A, 6, 7, 9, 12)

#### Pan Seared Fillet of Sea Trout

Spinach and herb risotto, Parmesan, charred corn salsa (4, 6, 7, 9, 12)

#### Roast Cauliflower Steak

Shawarma spiced, chimichurri, tomato and butter-bean ragout, lemon couscous (1A, 6, 7, 9, 12)

#### 6 Hour Slow Roasted Connemara Lamb Shoulder

Minted peas, carrots, red wine jus (6, 7, 9, 12)

All above served with **Buttered Baby Potatoes** (7)

#### 8oz Sirloin Steak €4.50 Supplement

Cooked to your liking, served with tomato relish, onion rings, whiskey pepper sauce or garlic butter, house cut chips (1A, 3, 4, 6, 7, 9, 10, 12)

### ACT THREE

#### Apple & Blackberry Crumble

Crème Anglaise, vanilla ice cream (3, 6, 7)

#### Chocolate & Raspberry Brownie

Black Forest ice cream, chocolate sauce (3, 6, 7)

#### Vanilla Crème Brûlée

Coconut ice cream, sable biscuit (1A, 3, 6, 7)

Freshly Brewed Tea or Coffee

2 Courses €24.95 3 Courses €29.95

All our Chicken, Beef and Pork are of Irish Origin

Please inform your waiter before ordering, of any food allergies or intolerances you may have, so we can modify the dishes to your required needs.

**Allergens:** Cereals containing Gluten: (1A) Wheat, (1B) Barley, (1C) Rye, (1D) Oats, (1E) Spelt; (2) Crustaceans; (3) Eggs; (4) Fish; (5) Peanuts; (6) Soybeans; (7) Milk / Dairy; Nuts (Tree Nuts): (8A) Almond, (8B) Brazil Nut, (8C) Cashew, (8D) Pistachio, (8E) Pecan, (8F) Walnut, (8G) Hazelnut, (8H) Macadamia, (8J) Pine Nuts, (8K) Praline; (9) Celery; (10) Mustard; (11) Sesame Seeds; (12) Sulphur Dioxide and Sulphites; (13) Lupin; (14) Molluscs