

**BRASSERIE**  
ON THE CORNER



**BLAKE'S**  
CORNER BAR

## PRE-THEATRE MENU

### STARTERS

**SOUP OF THE DAY** <sup>(AGF)</sup> (7 9)

Multi Seed Soda Bread (1A 1D 3 7 11 12)

**SEAFOOD CHOWDER** (1A 2 3 4 7 9 14)

Multi Seed Soda Bread (1A 1D 3 7 11 12)

**BEEF BRISKET CROQUETTES**

Yorkshire Pudding Crust | Smoked Onion Mayo | Confit Bell Pepper (1A 3 7 10 12)

**SPICED TEMPURA PRAWNS**

Pickled Fennel Salad | Lemon Purée | Chilli and Lime Aioli (1A 2 3 7 10)

**WHIPPED GOAT'S CHEESE** <sup>(V)</sup>

Toasted Brioche | Salt Baked Beetroot | Glazed Walnuts | Apple & Plum Syrup (1A 3 7 8F 12)

### MAINS

**MARINATED TAMARIND CARROT** <sup>(GF)</sup> <sup>(V)</sup> <sup>(VG)</sup>

Madras Chickpea | Plum Tomato | Smoked Coriander Tofu | Sesame Seeds (6 9 10 11)

**ROAST BREAST OF FREE-RANGE IRISH CHICKEN**

Potato Terrine | Sage & Onion Stuffing | Maple Bacon & Pearl Onion Gravy (1A 3 7 9 12)

**CRISPY BONELESS PORK BELLY**

Potato Fondant | Parsnip Purée | Wild Mushroom Glaze | Spiced Apple Gel (1A 6 7 11 12)

**FISH OF THE EVENING**

Your waiter will inform you of today's fish special

### DESSERTS

**BISCOFF BISCUIT PARFAIT**

Chocolate Ice Cream | Chocolate Sauce | Biscoff Crust (1A 3 6 7 12)

**SELECTION OF ICE CREAM**

Vanilla | Chocolate | Honeycomb | Saffron Poached Pears | Crispy Meringues (3 7 12)

**DARK CHOCOLATE BROWNIE**

Hazelnut Ice Cream | White Chocolate Tuile (1A 3 7 8G 12)

**APPLE & DATE STICKY TOFFEE PUDDING**

Caramel Sauce | Honeycomb Ice Cream (1A 3 6 7 12)

2 COURSES €28.95 | 3 COURSES €34.95

**WINNER RESTAURANT OF THE YEAR 2024**



*All our Beef, Lamb & Pork are of Irish Origin*

<sup>(GF)</sup> Gluten Free <sup>(AGF)</sup> Available Gluten Free <sup>(V)</sup> Vegetarian <sup>(AV)</sup> Available Vegetarian <sup>(VG)</sup> Vegan

**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 & Sulphites, (13) Lupin, (14) Molluscs

*While we make every effort to keep our menus up to date and take reasonable precautions with food prepared here, there is always the possibility of cross-contamination with other allergen containing foods. Additionally, due to potential supply chain issues, food suppliers and manufacturers may substitute or change the ingredients of some food products on menu items without our knowledge. 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.*