



## RESTAURANT SIX



### PRE-THEATRE MENU

TWO COURSE: €32.00

4:30PM - 7:00PM



### STARTERS

#### ROASTED BUTTERNUT SQUASH SOUP

Parmesan & Garlic Baguette, Roasted Pumpkin Seed Crumb, Chilli Oil and Chopped Chives (V) (1, 3, 7, 9, 11)

#### PULLED HAM HOCK AND MOZZARELLA ARANCINI

Sun-Dried Tomato Pesto, Wild Garlic Mayo, Pickled Mustard Seeds and Fresh Dill (3, 6, 7, 11)

#### BURRATA AND ASPARAGUS SALAD

Avocado Puree, Garden Peas, Daikon Radish, Pickled Red Onion, Micro Herbs (V) (6, 7, 8, 9, 12)



### MAINS

#### PRAWN STUFFED CHICKEN

Pan-fried Scallop, Grilled Leek, Padron Pepper, Potato Quenelle and Smoked Butter Herb Sauce (6, 7, 9, 10, 12)

#### PAN-FRIED FILLET OF COD

Nduja Sausage & Mussels Beurre Blanc, Steamed Pak Choi, Garden Peas and Chargrilled Lemon (1, 2, 4, 6, 8)

#### 10 OZ CHARGRILLED RIB EYE (€10 SUPPLEMENT)

Hasselback Potatoes, Grilled Vine Tomatoes, Buttered Oyster Mushroom, Asparagus, Pink Peppercorn Sauce (1, 7, 9, 10)

#### CHEF SPECIAL STUFFED TORTELLINI

Caramelised Onion Broth, Dried Egg Yolk, Courgette & Pea Salsa and Grilled Scallion (Ask Server)



### 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