



## 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