



2017

Chapter One Set Lunch Menu 2017

Chapter One

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CHAPTER ONE

THE RESTAURANT THE FOOD THE CHEF'S TABLE
PRIVATE DINING PRE THEATRE

SET LUNCH MENU

GALLERY

FOUR COURSE
DINNER

TASTING MENU

LUNCH MENU
TASTING

SET LUNCH MENU

VEGETARIAN MENU

CHEF'S TABLE
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS
2016

BOOK A TABLE



Lunch Menu

Soup of smoked haddock, fermented horseradish,
cauliflower, dill

House cured duck, marinated foie gras, salt baked
celeriac, golden raisin puree

Charred mackerel, poached chilled Clarenbridge
oysters, apple, lovage, oyster cream

Kromeski of mutton and pickled herring, red dulse,
kohlrabi

Textures of Jerusalem artichoke, black truffle
vinaigrette, Coolea cheese

* *

Cod, walnut crust, poached pear, kohlrabi cooked on
pine

Skate, crab, broccoli, bonito vinegar,
mussel

Stuffed leg of rabbit, mushroom tart, braised
barley

Rump of Irish beef, beluga lentils, celeriac, bay leaf

Salt marsh duck, bonito sesame seeds, blood orange,
smoked sweet potato

* *

Hot 70% chocolate mousse, barley and hazelnut milk,
roast coffee ice cream, lemon jelly

D'Arenberg, Rare Nostalgia, McLaren Vale NV: €13.00

Rhubarb poached in strawberry tea, gin yoghurt,
rhubarb cider jelly, rice ice cream

*Innocent Bystander, Pink Moscato, Victoria 2013:
€11.20*

Organic milk ice cream, Lannléire bell heather honey,
malted milk crumb

Finca La Cañada, Pedro Ximenez: €11.00

Warm carrot cake mousse, cream cheese ice cream,
brown butter and buckwheat,

red ale syrup

Lustau, Emilin, Moscatel: €9.75

Selection of three cheeses from our cheese menu

Fonseca, Guimareans Vintage Port 1996: €13.00

Tea and Coffee & Petit Fours €3.00

2 Course Lunch €32.50

3 Course Lunch €39.50

TWITTER FEED

Opening times: Lunch: Tue-Fri 12.30pm - 2.00pm
Dinner: Tue-Sat 7.30pm - 10.30pm Closed Sundays & Mondays
Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables
required back by 7.30pm)

Site design by [Open](#)
Photography: Barry McCall &
Barabara Corsico - restaurant
interior