



PRE-THEATRE

2 courses for 25.50, 3 courses for 29.50

STARTERS

Soup of the day, warm ciabatta

Toonsbridge Goats Cheese Galette with plum tomaotes, sundried tomato pesto and rocket

Glen Valley Chicken Wings with choice of:

- Hot & spicy sauce with blue cheese dip, celery
- Korean style wings, sweet & sticky sauce, toasted sesame seeds

Warm Duck Salad, with mixed leaf, pomegranate, mint, orange, apple and spicy asian dressing

Lemon pepper salted Calamari, mango salsa, fresh lime & garlic aioli

MAINS

14 hour braised Feather Blade of Beef, butternut squash, spinach puree, roast onion & confit leek

7oz Beef Burger, sticky onions, fennel salami, 'Nduja mayo, pickled cucumber and Monterrey Jack cheese with house fries

Free range Irish Chicken Supreme, sweet potato fondant & crispy kale, orange puree, miso and lime glaze

Pan Fried Fillet of Hake, charred corn, Chorizo & aged Parmesan risotto, pickled Shimeji mushrooms & fresh herbs

Wild mushroom tagliatelle with chilli & garlic, tarragon & parmesan cream

DESSERTS

Chocolate and almond brownie, salted caramel ice cream, caramelized popcorn with hot chocolate sauce

Vanilla panna cotta, spiced berry compote, lemon & winter crumble

Cheese of the week, cherry balsamic, grapes, crackers

SIDES

House fries (V)(GF)(DF)	4.00
Buttery mash potato (V)(GF)	4.50
Green beans, pine nuts & spinach (V)(GF)	4.50
Homemade sweet potato wedges with ranch dressing, parmesan, fresh garlic & chives	5.25

Before placing your orders, please inform a member of staff if you or a person in your party has any specific dietary requirements

PLEASE NOTE:

*To parties of six and over a 12.5% gratuity for service will be applied, which goes directly to all of our staff
To provide our guests with the best possible service we do not split bills*

@hqgastrobar

