



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 tomatoes, 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

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 on the terrace, or for tables of six or more*

@hqgastrobar

