



## PRE-THEATRE

2 courses for 26.50, 3 courses for 31.50  
*available 5pm - 6.45pm on show nights*

### STARTERS

Soup of the Day, warm ciabatta

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

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

Glen Valley Chicken Wings with choice of:  
-hot & spicy sauce with blue cheese dip, celery  
- Korean style, sweet & sticky sauce, toasted sesame seeds

Lemon Pepper & Salted Calamari, mango salsa, fresh lime & garlic aioli

### MAINS

14 hour Braised Feather Blade of Beef, butternut squash, spinach purée, roast onion & confit leek (GF)

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

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

Pan Fried Fillet of Hake, charred corn, chorizo & aged parmesan risotto,  
pickled shimeji mushrooms & fresh herbs (GF)

Wild Mushroom Tagliatelle, chilli & garlic, tarragon & parmesan cream (V)

### DESSERTS

Chocolate and Almond Brownie, salted caramel ice cream, caramelized popcorn with hot chocolate sauce (V)

Vanilla Panna Cotta, spiced berry compote, lemon & winter crumble

Cheese of the Week, cherry balsamic, grapes, crackers

### SIDES

House Fries (V)(DF)	4.00
Buttery Mash (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*

@hqgastrobar

*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*

