

Playwright Restaurant

Pre Theatre Menu Options

Any Main Course from A'La Carte with
Starter or Dessert, Tea/Coffee - €28.00
Served: Friday - Saturday - 5.00pm - 7.00pm

or

Any Four Courses from A'La Carte Menu - €35.00
Served: Friday - Saturday - 5.00pm - 8.30pm

Allergens: 1. Peanuts 4. Eggs 7. Soya 10. Celery 13. Mustard
2. Milk 5. Crustacean 8. Gluten 11. Lupin 14. Fish
3. Nuts 6. Mollusc 9. Sesame Seeds 12. Sulphites

A'La Carte/Dinner Menu

Starter

Smoked Salmon & Crab Gratin - €8.95 (2,5,10,12,13,14)
*Strips of Smoked Salmon with White Crab Meat, Served in a Cream Sauce
with Tomato Concasse & Shallots, Glazed with Parmesan Cheese*

Moules Marnier - €8.00 (2,6,10,12,14)
Roaring Water Bay Mussels Served in a Shallot Cream White Wine Reduction

Julienne of Duck Stir Fry - €7.95 (3,9,13)
*Served with Bok Choy, Water Chestnuts, Peppers & Cashew Nuts
in a Lemongrass & Ginger Plum Sauce*

Freshly Made Soup of the Day - €6.50 (2,8,10)
Served with Herb Croutons & Crème Fraiche

Atlantic Prawn Bisque - €7.95 (2,5,8,14)
A Prawn Bisque Flavoured with Brandy & Crème Fraiche, Served with Focaccia Croutons

Goats Cheese & Tuscan Sausage Bruschetta - €8.00 (2,3,4,8,12,13)
Served with Garden Leaves, Roasted Cherry Tomatoes & Basil Pesto

Main Course

Medallions of Beef Diane - €24.95 (2,7,8,10,12,13)

Medallions of Fillet Beef Served on a Focaccia Crouton with a Brandy, Mushroom, Shallot Mustard Cream Sauce

Grilled Rib Eye Steak - €24.95 (2,7,10,12)

Served with Pancetta Potatoes, Pan Fried Mushrooms, Glazed Shallots, Madeira Garlic Jus de Roti

Noisettes of Lamb - €22.00 (2,7,10,12)

Pan Fried Tender Pieces of Lamb Served with a Marsala Shallot Redcurrant Sauce, On a Bed of Sweet Potato Mash

Escalope of Veal - €21.00 (2,4,7,8,10,12)

Pan Fried Golden Crumbed Veal Served with Sundried Tomatoes, Serrano Ham, Goats Cheese, Mushroom, Tomato Garlic Marsala Sauce, on a Bed of Zucchini

Chicken Korma - €21.95 (2,13)

Chicken Breast Pieces Served in a Spiced Coconut Curry Flavour Coriander Sauce, Served with Poppadoms & Basmati Rice, Mango Chutney

Grilled Monkfish Florentine - €23.95 (2,10,12,14)

Pieces of Monkfish Served on a Bed of Baby Spinach, Served with a Vermouth Cream Sauce, Gratinated with Grana Padano Cheese

Supreme of Salmon - €19.95 (2,5,10,12,13,14)

Served with Dublin Bay Prawns in a Lobster Bisque Cream Sauce, Savoury Rice

Pasta Napoletana - €18.95 (2,4,7,8,9,10,12,13)

Penne Pasta with Tuscan Sausage, Oyster Mushrooms, Pimentos, Shallots & Smoked Chicken Served in a Rich Tomato Basil Sauce, Glazed with Parmesan Cheese

Panzerotti Porcini - €17.95 (2,3,4,7,9,10,12,13)

Panzerotti Pasta Filled with a Mushroom Puree, Served in a Vermouth Cream Wild Mushroom Sauce, Grilled Garlic Focaccia

All Main Courses are Served with a Choice of One of the Following:

New Season Boiled Potatoes, Basmati Rice, Balsamic Dressed Side Salad, Chips OR Florentine Potatoes (Layered Sliced Potatoes with Spinach, Garlic & Cream)

Selection of Vegetables - €5.50

Desserts - €6.95

Apple & Mixed Berry Crumble (2,3,4,7,8)

Served with Custard Sauce & Vanilla Ice Cream

Lemon Sponge Cake (2,3,4,7,8)

Served with Citrus Sauce & Honeycomb Ice Cream

Chocolate Hazelnut Eclair (2,3,4,7,8)

Served with Crème Anglaise & Amaretto Ice Cream

Vanilla & Strawberry Cheesecake (2,3,4,7,8)

Served with Melba & Mango Sauce & Mixed Yoghurt Ice Cream

Freshly Brewed Tea - €3.50 - Coffee - €3.50 Cappuccino - Latte €3.75