

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

Apple Pastry Cream Dome with Flaked Almonds (2,3,4,7,8)

Served with Custard Sauce & Vanilla Ice Cream

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

Served with Melba Sauce & Mixed Berry Ice Cream

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

Served with Mango Sauce & Honeycomb Ice Cream

Milk Chocolate Hazelnut Mousse Dome (2,3,4,7,8)

Served with Crème Anglaise & Amaretto Ice Cream

Apple Pastry Cream Dome with Flaked Almonds (2,3,4,7,8)

Served with Custard Sauce & Vanilla Ice Cream

Strawberry Meringue (2,3,4,7,8)

Served with Fresh Strawberries & Melba Mango Sauce, Strawberry Ice Cream

Double Chocolate Cheesecake (2,3,4,7,8)

Served with Chocolate Sauce & Honeycomb Ice Cream

Fresh Fruit Tart (2,3,4,7,8)

Served with Crème Anglaise & Lemon Ice Cream

Warm Apple & Rhubarb Crumble (2,3,4,7,8)

Served with Custard Sauce & Vanilla Ice Cream

Lemon Custard Meringue Tart (2,3,4,7,8)

Served with Melba Sauce & Strawberry Ice Cream

Sacher Torte (2,3,4,7,8)

*A Rich Chocolate & Apricot Gateaux, Chocolate Sauce & Crème Anglaise,
Honeycomb Ice Cream*

Vanilla Crème Brulee (2,3,4,7,8)

Served with Homemade Biscuit & Raspberry Ice Cream

Apple Frangipane

Served with Custard Sauce & Vanilla Ice Cream (2,3,4,7,8)

Chocolate Pistachio Sablis

Served with Meringue & Chocolate Sauce, Vanilla & Chocolate Chip Ice Cream (2,3,4,7,8)

Vanilla Crème Brulee

Served with Fresh Strawberries & Caramel Ice Cream (2,3,4,7,8)

Victoria Sponge

Served with Melba Sauce & Strawberry Ice Cream (2,3,4,7,8)

Apple Frangipane Tart

Served with Custard Sauce & Vanilla Ice Cream (2,3,4,7,8)

Victoria Sponge

Served with Melba Sauce & Strawberry Ice Cream (2,3,4,7,8)

Lemon Custard Roulade

Served with Chantilly Cream & Honeycomb Ice Cream (2,3,4,7,8)

Chocolate Hazelnut Mousse

Served with Mixed Berry Ice Cream (2,3,4,7,8)

PLAYWRIGHT RESTAURANT LUNCHEON MENU

Starter

Smoked Cod & Crab Gratin

Glazed with Grana Padano Cheese, Rocket Leaf & Cucumber Salad (2,5,12,13,14)

Chicken Satay

Chicken Pieces with a Sesame Seed & Golden Crumb,

Served with a Peanut, Garlic & Lemon Grass Sauce, Basmati Savoury Rice (1,8,9,13)

Smoked Salmon & Crab Parcel

Served with Mixed Leaves, Feta Cheese & Marie Rose Sauce (2,5,8,14)

Fantail of Melon & Parma Ham

Served with a Wild Berry Sauce & Mango Sorbet

Freshly Made Soup of the Day (2,10)

Main Course

Roast Rib of Beef

Served with a Sweet Potato & Butternut Squash Mash,

Saute Mushrooms & a Marsala Thyme Garlic Jus de Roti (2,7,8,10,12)

Grilled Lamb Cutlets

Breaded Lamb Cutlets Served with Saute Potatoes, Redcurrant Shallot Red Wine Jus (2,7,8,10,12)

Poached Fillet of Sole Bonne Femme

Fillets of Lemon Sole Served in a White Wine Cream Sauce with Shallots & Mushrooms, Gratinated with Parmesan Cheese (2,10,12,14)

Supreme of Chicken

Breast of Chicken Served with Red Onion Confit, Serrano Ham & Cambozola Cheese, Served with a Marsala Tarragon & Red Wine Jus de Roti (2,7,10,12)

Julienne of Duck Stir Fry

Strips of Duck with Bok Choy, Peppers, Shallots & Cashew Nuts, Served in an Oyster Sauce with Basmati Rice (3,6,9)

Penne Pasta

Served with Mediterranean Vegetables in a Roasted Red Pepper, Sundried Tomato & Basil Sauce, Grilled Cherry Tomato Focaccia Bread (2,8,9,10,12)

Served with Chef's Choice of Vegetables & Potatoes

Desserts

Warm Baked Apple & Pastry Cream Sablis

Served with Custard Sauce & Vanilla Ice Cream (2,4,8)

Double Chocolate Cheesecake

Served with Chocolate Sauce & Banana Ice Cream (2,3,4,8)

Vanilla Strawberry Sponge

Served with Strawberry Ice Cream & Melba Sauce (2,4,8)

Fresh Fruit Pavlova

Served with Pomegranate & Cherry Ice Cream (2,4)

Freshly Brewed Tea/Coffee

Beef & Lamb Guaranteed Irish Produce

€28.00

Allergens: 1. Peanuts

2. Milk

3. Nuts

4. Eggs

5. Crustacean

6. Mollusc

7. Soya

8. Gluten

9. Sesame Seeds

10. Celery

11. Lupin

12. Sulphites

13. Mustard

14. Fish



SAINTS & SCHOLARS CARVERY BAR MENU

TIGER PRAWNS IN FILO PASTRY - €5.50

*Served with Tartar Sauce, Garden Leaves, Balsamic Dijon Mustard Dressing
(Contains: Fish, Crustacean, Gluten, Mustard, Eggs, Sesame Seeds)*

Freshly Made Soup of the Day - €5.50 *(Contains: Celery, Milk)*



ROAST TURKEY CROWN - €13.50

*Served with a Savoury Stuffing, Marsala Shallot Jus de Roti, Cranberry Sauce
(Wheat Flour, Celery, Milk, Sulphites)*

ROAST LEG OF LAMB - €13.50

*Served with a Savoury Stuffing, Rosemary Marsala Jus, Mint Sauce
(Wheat Flour, Celery, Milk, Sulphites, Soya Beans)*

JULIENNE OF BEEF & GUINNESS - €11.95

*Served with a Saffron Savoury Rice & Mango Chutney
(Celery, Milk, Soy Beans, Sulphites)*

FRESH FISH OF THE DAY - €12.50

(Contains: Fish, Celery)

SMOKED CHICKEN SALAD - €12.50

*Served with Asparagus Spears, Boilie Goat Cheese, Roasted Peppers,
Semi Sundried Tomatoes, Mesclun Leaves,*

Red Onion Chutney & Pomegranate Dressing (Milk, Sulphites)

Served with Chef's Choice of Vegetables & Potatoes



Warm Baked Apple & Pastry Cream Sablis

Served with Custard Sauce & Vanilla Ice Cream (Gluten, Eggs, Milk)

Double Chocolate Cheesecake

Served with Chocolate Sauce & Banana Ice Cream

(Nuts: Almonds, Gluten, Eggs, Milk)

Vanilla Strawberry Sponge

Served with Strawberry Ice Cream & Melba Sauce (Gluten, Eggs, Milk)

Fresh Fruit Pavlova

Served with Pomegranate & Cherry Ice Cream (Milk, Eggs)

€6.25

Freshly Brewed Tea €3.25 - Coffee €3.25 - Cappuccino €3.50 - Latte €3.50

Strawberry Crumble

Served with Custard Sauce & Vanilla Ice Cream (2,3,4,7,8)

Tiramisu

Served with Amaretto Ice Cream (2,3,4,7,8)

Sacher Torte Gateaux

Chocolate Gateaux with Crème Anglaise & Strawberry Ice Cream (2,3,4,7,8)

Crème Brulee

Served with Cherry Compote & Cherry Ice Cream (2,3,4,7)