DALLOWAY
Terrace

PRE-THEATRE MENU

2 courses £32 per person | 3 courses £38 per person

Starters

Shrimp Cocktail, *spiced Marie Rose sauce, buttered brown toast*

Burrata, *roasted plum compote, dukkah, toasted hazelnuts* V

Truffled Celeriac & Chestnut Velouté, *crispy shallots, thyme oil* VE

Mains

Roasted Cod Loin, *smoked chorizo cassoulet, crispy cod skin* NGCI

Grilled Corn Fed Quarter Chicken, *seasonal greens, Aji Amarillo glaze*

Beetroot Risotto, *toasted pine nuts, gremolata, crispy kale* VE

Thai-Spiced Autumn Vegetable Curry V
Bok choy, Roasted squash, beans, jasmine rice

Sides

£3 supplement per side

Fries VE | Parmesan & Truffle Fries V

Winter Leaf Salad, *house dressing, radish* VE

Brussels Tops, *lemon butter, shaved chestnuts* V

Mashed Potato, *chives* V

Desserts

Classic Vanilla Crème Brûlée, *Irish gingerbread biscuits* NGCI

Guinness Cake, *Guinness chocolate ice cream* V

Sticky Toffee Pudding, *candied walnuts,*
Baileys toffee sauce, lightly whipped cream NGCI

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V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our allergen menu. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

THE DOYLE COLLECTION

DUBLIN · LONDON · WASHINGTON DC · CORK