

## PRE THEATRE MENU

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What's the story? That's a Dublin expression, and so is this restaurant. Forbes Street is an expression of all that's brilliant in our contemporary, thriving, eclectic capital city: innovation and imagination meets hospitality and comfort. Look at this place. The kitchen is wide open and the room is light and airy and calm. It's that way because we want you to become a part of this story. To be immersed in it. But ok, you're here for the food so what's the story there?

Before you is a menu that continually changes, evolves, grows. That's because we specialise in ingredient-led cooking featuring local produce, prepared seasonally with skill and craft. As those ingredients change or we find new producers or flavours, we adapt. So everything here is carefully considered, from the dry aged Irish beef to the shellfish we bring up from Clare.

Are you ready?

 HEAD CHEF

STARTER

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SEA TROUT PASTRAMI

Teeling Whiskey and mustard crème fraîche, chive scone, parmesan

or

HERRITAGE BEETROOT SALAD

candied walnuts, endive, orange and sherry vinegar dressing

or

CHICKEN & SMOKED BLACK PUDDING TERRINE

confit yolk, toasted spices, crisp potato

MAIN

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'JOHN STONE' BEEF CHEEK

smoked celeriac puree, celeriac fondant, cavolo nero,  
bone marrow crumble, tarragon jus

or

ROAST GUINEA FOWL

Garlic potatoes, apricot and thyme stuffing, creamed sprouts and cranberry

or

ROAST COD

lam chowder, baby fennel, potato, dill

DESSERT

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ROASTED CHESNUT TIRAMISU

coffee, chocolate, mandarin sorbet

or

SPICED APPLE CRUMBLE SLICE

vanilla ice cream

or

ANANTARA THE MARKER CHRISTMAS PUDDING

cranberry compote, anglasie, crème Chantilly

2 courses - €39

3 courses - €45

Please inform your waiter if you have any dietary requirements or allergies. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.  
A VAT at 12.5% is included in all prices.