

COOKES

RESTAURANT & BAR



PRE-THEATRE MENU

TUESDAY - THURSDAY ALL NIGHT

FRIDAY & SATURDAY 5PM - 7PM

STARTERS

SOUP OF THE DAY

Brown soda bread

CAESAR SALAD

Hearts of Romaine lettuce, Caesar style dressing, garlic croutons, parmesan cheese

QUINOA SALAD

Quinoa, heirloom tomato, sweet potato, radish, mozzarella, parsley, lemon & olive oil

FRIED CALAMARI

Tomato-rose harissa sauce, roasted garlic

CHICKEN LIVER PARFAIT

Red onion marmalade, Pedro Ximenez sherry, toasted brioche

LAMBAY ISLAND CRAB CLAWS

€3 supplement*

Garlic, chilli, lemon & herb butter

DESSERTS

F OFF CHOCOLATE POT

Chocolate dirt

SICILIAN LEMON TART

Raspberry coulis

APPLE CALVADOS CAKE

Candied pecans, whipped cream

TARTA DE SANTIAGO

Pedro Ximenez sherry, whipped cream

2 COURSES

€23.00

3 COURSES

€28.00

MAINS

LAXMAN'S KARAHAI CHICKEN CURRY

Mixed pepper, diced onion, cucumber raita, Basmati rice, naan bread

BLACK ICELANDIC COD FISH & CHIPS

Beer batter, pea puree, tartar sauce, house fries

ORGANIC FILLET OF IRISH SALMON

€5 supplement*

Celeriac puree, wilted kale, chive beurre blanc

ROAST IRISH CHICKEN SUPREME

Lemon - thyme barley risotto, savoy cabbage, butternut squash fondant

SPINACH & RICOTTA TORTELLINI AU GRATIN (V)

Gorgonzola cream, Swiss gruyere cheese gratin, sundried tomato

COOKE'S ORGANIC IRISH BURGER

Swiss cheese, bacon, coss lettuce, beef tomato, brioche, truffle mayonaise, house fries

CHARGILLED IRISH ANGUS AGED 28 DAY MATURE RIB EYE STEAK (10OZ)

€8 supplement*

Aged balsamic sauce, crispy onion, arugula, cherry vine tomato, horseradish, whipped potato

SIDES

ROASTED VEGETABLES €4.50

MASHED POTATOES €4.50

Scallions, crushed black pepper

SWEET POTATO FRIES €4.50

Chipotle mayonnaise

PARMESAN FRENCH FRIES €4.50

Truffle aioli

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

COCKTAILS

MANHATTAN	12.50
Canadian whiskey, red vermouth, angostura bitters	
NEGRONI	12.50
Bombay Sapphire gin, Campari bitter, red vermouth	
THIS IS NOT A MARTINI!!!	12.00
Dilisk infused Belvedere vodka, extra dry vermouth, basil, pickle brine	
BLOOD ORANGE NEGRONI	11.50
Bombay Sapphire gin, Campari bitter, blood orange, thyme	

ON DRAUGHT

		1/2 PINT	PINT
Archway	Lager	3.00	5.80
Estrella Damm	Lager	3.25	6.00
Chieftain	Irish Pale Ale	3.00	5.80
Shandon	Stout	3.00	5.80

WHITE

		GLASS	BOTTLE
Casa de Carmela - <i>Spain</i>	Macabeo	7.50	32.00
Real Compañía - <i>Spain</i>	Verdejo	7.70	33.00
Domaine Combe Rouge - <i>France</i>	Picpoul de Pinet	8.40	35.00
Croix des Vents - <i>France</i>	Sauvignon Blanc	8.70	34.00
San Giorgio - <i>Italy</i>	Pinot Grigio	8.70	34.00
Simone Joseph 'La Petite Moe' - <i>France</i>	Chardonnay	8.90	36.00
Muscadet Sèvre au Maine, Sur Lie - <i>France</i>	Melon de Borgogne	9.00	37.00
Piedra del Mar - <i>Spain</i>	Albariño	9.70	41.00

ROSÉ

Croix des Vents - <i>France</i>	Syrah	8.00	33.00
Bullé, Domaine des Jeanne - <i>France</i>	Grenache/ Ugni Blanc	12.50	53.00

RED

Eliance - <i>France</i>	Merlot	7.50	30.00
Real Compañía - <i>Spain</i>	Tempranillo	7.80	32.00
Il Portone - <i>Italy</i>	Montepulciano	8.00	32.50
Finca el Sapo - <i>Spain</i>	Garnacha	8.50	34.50
Croix des Vents - <i>France</i>	Cabernet Sauvignon	8.50	35.50
Chilensis - <i>Chile</i>	Pinot Noir	8.70	36.00
JJ Prestige Rouge, D. des Jeanne - <i>France</i>	Syrah	8.75	35.00
Opta, Dão - <i>Portugal</i>	Touriga Nacional	9.00	37.00
Rigal Original - <i>France</i>	Malbec	9.20	39.00
Terra Mater Vineyard Reserve - <i>Chile</i>	Zinfandel/ Shiraz	9.20	39.00
Côtes du Rhône, Les Amies - <i>France</i>	Grenache/Syrah	9.50	40.00
La Viña de Ayer - <i>Spain</i>	Garnacha	9.90	42.00