







THE Causerie

STARTERS		
	Soup of the Day Served with Hastings stout & treacle wheaten bread	£7
	Warm Bread Selection Rosemary and sea salt, black olive tapenade, chive butter, Maldon	£8
	Smoked bacon & Haddock Chowder Accompanied by wheaten bread	£11
	Chicken Caesar Croquette Aged Parmesan, baby gem, anchovy and garlic dressing	£11
	Crispy Chicken Wings Pickled Asian slaw, nam prik pao	£12
	Goats Cheese Parfait Walnut crust, pickled beetroot, wheaten and thyme tuile	£10
	Crispy Confit Duck Leg Scorched Gem, hot and sour rhubarb compote	£13
MAIN COURSE		
	Lisdergan Northern Irish 10oz Ribeye Steak Confit beef tomato, onion ring, Bushmills’ peppercorn cream, triple-cooked chips	£34
	Lisdergan 6oz Signature Burger 100% Irish beef, brioche bap, gem, beef tomato, cornichon, triple-cooked chips Add bacon and cheese £1 each	£20
	Crispy Chicken Katsu Curry Breaded chicken, steamed jasmine rice, pickled Asian slaw, spicy katsu, sesame and lime	£22
	Signature Battered Fish of the Day Mushy peas, tartar sauce, triple-cooked chips	£21
	Roast Chicken Surpeme Potato gnocchi, whipped goat’s curd, peas a la Française	£23
	Baked Cod Herb crusted, white wine braised leeks, roast asparagus, buttered new potatoes cured egg yolk	£22
	Roast Rump of Mourne Lamb Caponata, charred Tenderstem, buttered cavolo nero, Parmentier potatoes, rosemary jus	£29
	Pan Roast Duck Bacon wrapped dates, spiced sweet potato purée, charred scallion, pomme Anna, honey jus	£29
	Basil and Pistachio Buttered Rigatoni (V) Asparagus, peas, aged Parmesan, brown butter breadcrumbs	£19
	Spring Pea Risotto (V) Crumbled feta, brown butter breadcrumbs	£19

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options, but do not operate in a fully Gluten Free Kitchen.

(V) Vegetarian

SALADS		Starter	Main
All available as Starter or Main Course			
	Spring Salad Asparagus, watercress, pickled shallot, crumbled feta & crispy poached hen's egg	£12	£18
	Signature Caesar Salad Little gem, black olive, Grant's bacon, Parmesan, croutons & Clements' Egg	£11	£15
	Add Irish Smoked Chicken	£13	£18
		£11	£15
	Caprese Salad Heritage tomato, fresh basil, mozzarella, olive oil, balsamic vinegar		
SIDES		£5 each Choice of 2 sides £8	
Triple Cooked Chips			
Onion Rings			
Pomme Anna			
Champ			
Seasonal Vegetables			


DESSERTS		
	Sticky Toffee Pudding Butterscotch sauce & Muine Glas toffee and caramel ice cream	£9
	Churros Milk chocolate sauce, Muine Glas vanilla bourbon ice cream	£9
	Warm Apple and Rhubarb Crumble Muine Glas vanilla bourbon ice cream	£9
	Chocolate Delice Muine Glas rum and raisin ice cream	£9
	Vegan Sundae Salted caramel ice cream, candied banana, chocolate sauce & chocolate soil	£7
Taste the Island Cheese Slate Served with crackers & Erin Grove spiced apple chutney		£10 or £16 to share

Pre Theatre Menu

2 courses with tea and coffee for £28pp. Add wine for £7

Available 5pm - 6.30pm.

Applies to all dishes with a theatre mask symbol.



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WE PROVIDE QUALITY, WHOLESOME
FOOD IN INFORMAL, RELAXED
SURROUNDINGS, USING THE FRESHEST
SEASONAL AND LOCAL PRODUCE.

THE LIFE & SOUL OF THE CITY



WE'RE PASSIONATE ABOUT LOCAL PRODUCE