

The James Joyce Irish Pub

PRE-THEATRE MENU

STARTERS

SOUP OF THE DAY

Ask your server for our chef's daily creation

DUBLIN DATES

Goat cheese filled sweet dates wrapped in crisp bacon

LEMON PEPPER CALAMARI

Light, crispy calamari rings and banana peppers. Served with a cucumber dill sauce.

WARM BEET & GOAT CHEESE SALAD

Artisan greens with red beets, caramelized onions, spiced walnuts, goat cheese and an apple cider vinaigrette.

MAINS

TRADITIONAL FISH AND CHIPS

Lightly coated crispy cod served with hand cut chips, cabbage & apple slaw and our homemade tartar sauce.

IRISH LAMB STEW

Fork tender lamb, casseroled with root vegetables and fresh herbs.
Served with a scoop of mashed potatoes.

CHICKEN SKEWERS ON KALE

With apples, parmesan, spiced walnuts and red cabbage
with parmesan garlic vinaigrette

ENCORE

CHOCOLATE & RASPBERRY MOUSSE

GLASS OF HOUSE RED OR WHITE WINE

2 COURSE \$ 18.95 | 3 COURSE \$ 24.95