



SING STREET

A NEW MUSICAL

"You might be school kids and livin' in dead-end Dublin – but you're doin' it! You're making music!"

It's Dublin, 1982, and sixteen year old Conor can't catch a break. His parents are fighting, his brother won't leave the house and he's not fitting in at his new Catholic school.

Enter Raphina, a mysterious girl who's too cool for school and on the lookout for a modelling job. In an effort to impress, Conor hires her to star in a music video for his band. Only problem is he doesn't have a band. Yet.

With a score that embraces the new wave sounds of the 80s, Sing Street is an ode to the thrill of young love and a celebration of the power of music to lift us up.

Tony Award winners Enda Walsh (Once) and Rebecca Taichman (Indecent), with music from Gary Clark (Danny Wilson), bring John Carney's beloved coming-of-age film to the UK stage for the first time in this brand new production, following sell-out runs in Boston and New York.

"Sing Street will give you joy!" --- New York Magazine on New York Theatre Workshop's 2019 production

Sing Street was originally developed and staged by New York Theatre Workshop and was subsequently performed at Huntington Theatre in Boston.



STARTER

Soda Farls topped with Pickled Schmeear and Pickled Cucumber

Warm, griddled soda farls—crisp on the outside, soft within—topped with a tangy pickled cream cheese schmeear and delicate ribbons of pickled cucumber. A bold twist on a traditional Irish favourite, balancing creamy richness with bright, briny notes.

MAIN

Corned Beef Croquettes served with thick-cut Honey Roast Gammon and a rich Parsley Cream Sauce

Golden-fried corned beef croquettes—crisp and savoury—served honey roasted gammon with a velvety parsley cream sauce that brings an indulgent warmth to every bite.

Veggie Irish Stew

A comforting blend of earthy root vegetables and fragrant herbs, slow-simmered in a rich Guinness broth. This rustic classic features potatoes, carrots, and onions in every spoonful—warming, wholesome, and steeped in Irish tradition.

Cabbage and Bacon

Tender cabbage sautéed with crispy streaky bacon, finished with a knob of butter and cracked black pepper – a simply comforting classic.

DESSERT

Beeramisu

A classic Italian dessert with a twist. Layered with Guinness -soaked ladyfingers, rich mascarpone cream, and a dusting of cocoa. Silky, indulgent, and perfectly balanced.