

# THE SEA ROOMS

## Starters

Smoked Chicken, Mushroom Duxelle & Liver Terrine,  
Aubergine & Sage Emulsion, Smoked Butter,  
Sourdough Toast

Kilmore Quay Crab, Roasted Bok Choy, Pickled Baby  
Fennel, Trout Roe, Horseradish Espuma

Cais Na Tire Sheeps Cheese Agnolotti, Smoked Egg Yolk, Sorrel,  
Seaweed Sauce

## Main Course

Honey & Lavender Glaze Duck Breast, Ember &  
Salt Baked Celeriac, Caramelised Celeriac Puree,  
Candy Walnut, Jus

Cod Barbecued Over Coals, Ember Baked Carrot,  
Smoked Mussels, Dill, Buttermilk

Marinated Lamb Rump, Barbecued Hispi Cabbage, Egg Yolk,  
Crispy Cabbage, Spinach Pesto, Black Olive Jus

Roasted King Oyster Mushroom, Smoked Wild  
Mushrooms, Mushroom Emulsion, Linseed Cracker,  
Cavolo Nero, Cep & Peppercorn Sauce

## Sides €5.00

Kelly's Mixed Leaf Side Salad  
Smoked Pomme Purée  
Vegetables From The Embers

## Dessert

Dark Chocolate, Honeycomb, Barley  
Rum Baba, Spiced Rum, Vanilla

## 3-Courses €55