

THE SEA ROOMS

Starters

Kilmore Quay Scallop Ceviche, Smoked Oyster Emulsion, Pickled Cucumber, Radish, Scallop Roe, Seaweed Cracker

Marinated & Compressed Kelly's Beetroot, Goats Cheese Mousse, Candied Hazelnut, Black Olive, Vegetarian Jus

Crowe's Farm Smoked Bacon and Comte Agnolotti, Caramelised Shallot, Piment D'espelette, White Wine Sauce

Main Course

Irish Dexter Beef Fillet, Ember Baked Carrots, Wild Mushrooms, Red Onion, Madeira Sauce

Lamb Centre Loin, Glazed Aubergine, Jerusalem Artichoke, Wild Garlic, Ratatouille, Jus

Barbecued Monkfish, Burnt Baby Leeks, Baby Navets, Brown Shrimp, Tarragon & Caper Sauce

Barbecued Broccoli Stem, Roasted Tenderstem Broccoli, Smoked Egg Yolk, Garden Peas, Pickled Shimeji Mushrooms, Buttermilk Sauce

Sides €5.00

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

Dessert

Rhubarb, Ginger & Coconut

Dark Chocolate, Whiskey Caramel & Coffee

3-Courses €55