

THE SEA ROOMS

3-Course Tasting Dinner

Surprise Snack from the Kitchen

Starters

Scallop Ceviche, Sugar Snap Peas, Coffee Crumble, Smoked Hollandaise

Free Range Irish Chicken, Foie Gras and Black Pudding
Terrine, Caramelised Shallot, Onion Brioche

Barbecued Leek, Violetta Potato and Seaweed, Yuzu
Kosho, Buttermilk, Pistachio

Main Course

Aged Skeaghanore Duck Breast, Ember and Salt Baked Celeriac, Marinated
Baby Beetroot, Truffle Jus

Barbecued Monkfish, White Asparagus, Chantenay Carrot, Clams, Koji
Beurre Blanc

Lamb Centre Loin, Smoked Aubergine, Barbecued
Tenderstem Broccoli, Smoked Red Pepper, Black Olive Jus

Risotto, Smoked King Oyster Mushroom, Candied Hazelnut, Brown Butter,
36 Month Aged Comte

Sides €5.00

Kelly's Garden Leaves
Smoked Pomme Pureé
Vegetables From The Embers

Dessert

Rhubarb, Yoghurt, Crème Anglaise

The Sea Rooms Cinema

€58.00

Thursday, Friday & Saturday 6.30 - 8.30 pm