

THE SEA ROOMS

Lunch Menu

From the Sea & Garden

Garden Pea Soup, Smoked Egg Yolk, Creme Fraiche	€8.00
Kilmore Quay Crab, Green Asparagus, Sugar Snap Peas, Yuzu	€14.00
Smoked Ricotta, Baby Fennel and Quinoa Mixed Leaf Salad	Small €11.00 Large €14.00
Confit Duck Leg Rilette, Barbecued Scallion, Burnt Apple, Crispy Onion	€12.50
Goatsbridge Sea Trout Gravalax, Jerusalem Artichoke, Preserved Lemon, Nori	€13.50

From The Fire & Embers

Barbecued Beef Short Rib, Smoked Aubergine, Marinated Baby Beetroot, Barbecued Red Pepper, Sauce Poivre	€19.00
Barbecued Chicken Supreme, Burnt Leek, Chantenay Carrot, Sauce Borderlaise	€21.00
Lightly Smoked Cod, Tenderstem Broccoli, Smoked Baby Navet, Clams, Beurre Blanc	€22.00
Smoked Potato Gnocchi, King Oyster Mushroom, Candied Hazelnut, Mushroom Broth	€18.00

Sides

Pomme Frites, Comte, Hay Salt	
Kelly's Garden Leaves	€5.00
Smoked Pomme Purée	€5.00
Vegetables From The Embers	€5.00
	€5.00

Desserts

Dark Chocolate, Hazelnut, Cocoa Nib	€9.00
Rhubarb, Killowen Yoghurt, Crème Anglaise	€9.00
Rum Baba, Elderflower, Honey	€9.00

Wednesday to Saturday 12.30 - 2.30 pm
Sunday 12.30 - 4.00 pm