

THE SEA ROOMS

Surprise Snack from the Kitchen

Starters

Scallop Ceviche, Cucumber, Buckwheat, Lovage,
White Miso

Confit Duck Leg Terrine, Foie Gras, Granny Smith Apple,
Verjus, Burnt Onion

Barbecued Butternut Squash, Smoked Aubergine,
Bergamot, Vadouvan, Pistachio

Main Course

Barbecued Halibut, White Asparagus, Garden Peas, Pesto,
Vin Jaune

Dry Aged Beef Striploin, Ember and Salt Celeriac, Broad
Bean, Black Garlic, Black Truffle

Organic Black Lentils, Smoked King Oyster Mushroom,
Tenderstem Broccoli, Brown Butter Beurre Blanc

Aged Venison Loin, Burnt Baby Leek, Marinated Baby
Beetroot, Medjool Date, Juniper

Sides €5.00

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

Dessert

Dark Chocolate, Coconut, Finger Lime
Rhubarb, Kirsch, Creme Fraiche
Artisan Cheese Plate (€5.00 supplement)

€60.00