

THE SEA ROOMS

Lunch Menu

From the Sea & Garden

Jerusalem Artichoke Velouté, Dill, Coffee Crumble	€8.00
Chicken Liver Parfait, Verjus, Quince, Hazelnut, Burnt Onion, Focaccia	€13.50
Kilmore Quay Crab, Granny Smith Apple, Cucumber, Bergamot, Linseed	€13.50
Smoked Butter Poached Prawns, Garden Peas, Coconut, Burnt Lemon, Pistachio	€14.00
Barbecued Baby Gem, Smoked Gubbeen, Pickled Onions, Buckwheat, Kohlrabi	Small €11.00 Large €14.00

Sharing Plate for Two (Perfect light Lunch):

€36.00

Kilmore Quay Crab, Smoked Butter Poached Prawns, Chicken Liver Parfait, Barbecued Baby Gem Salad – served with Kelly's Homemade Sourdough Baguette.

From The Fire & Embers

Barbecued Monkfish, Burnt Baby Leek, Smoked Baby Navet, Caper Sauce	€22.00
Barbecued Free Range Chicken Supreme, Salt Baked Celeriac, Courgette, White Wine	€21.00
Barbecued Beef Short Rib, Marinated Baby Beetroot, Smoked Aubergine, Timur Peppercorn	€22.00
Organic Black Lentils, Barbecued Tenderstem Broccoli, Pickled Daikon, Barley Miso	€19.00

Sides

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

Desserts

Dark Chocolate, Hazelnut, Vanilla	€9.00
Apple, Salted Caramel, Walnut	€9.00
Rhubarb, Kirsch, Creme Fraiche	€9.00

ALL OUR MEAT AND FISH ARE OF IRISH ORIGIN. DISHES MAY VARY SUBJECT TO SEASONAL CHANGES

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