

THE SEA ROOMS

Lunch Menu

From the Sea & Garden

Confit Duck Leg Terrine, Plum, Scallion, Apple, Burnt Onion

Smoked Burrata, Baby Fennel, Pesto, Pickled Pear, Linseed

Kilmore Quay Crab, Lovage, Watermelon, Lemon, Kohlrabi

Smoked Butter Poached Prawns, Garden Tomatoes, Courgette, Nduja, Aged Balsamic

Marinated Baby Beetroot, Black Olive and Smoked Almond Mixed Leaf Salad

Sharing Plate for Two (Perfect light Lunch) Additional: €36.00

Kilmore Quay Crab, Smoked Butter Poached Prawns, Smoked Burrata, Marinated, Baby Beetroot Salad – served with Kelly's Homemade Sourdough Baguette.

From The Fire & Embers

Barbecued Monkfish, Tenderstem Broccoli, Garden Peas, White Miso, Spinach and Dill

Free Range Chicken Supreme, Smoked Asparagus, Black Garlic, Cavolo Nero, Buttermilk

Barbecued Beef Short Rib, Salt Baked Celeriac, Caramelised Shallot, Barley Miso Yoghurt, Timur Pepper

Gnocchi, Smoked Aubergine, Pickled Shimeji Mushrooms, Black Olive, Beurre Blanc

Sides €5.00 (additional)

Pomme Frites, Comte, Hay Salt

Kelly's Garden Leaves

Smoked Pomme Purée

Vegetables From The Embers

Desserts

Dark Chocolate, Hazelnut, Vanilla

Lemon, Coconut, Vanilla

Wexford Strawberries, Pistachio, Elderflower

2-Courses €35.00

3-Courses €39.00