

THE SEA ROOMS

3-course Dinner Menu

Surprise Snack from the Kitchen

Starters

Kilmore Quay Crab, Cucumber, Ceme Fraiche, Horseradish

Crowes Farm Ham Hock Terrine, Apple, Shallot, Hazelnut

Ballymakenny Potato, St Tola Goats Cheese, Scallion, Walnut

Main Course

Barbecued Turbot, Artichoke, Coffee, Lovage Sauce

Dry Aged Beef Striploin, Celeriac, Confit Shiitake, Black Truffle

Aged Venison Saddle, Smoked Baby Beetroot, Ricotta, Timur Pepper

Potato Gnocchi, Butternut Squash, Shimeji Mushroom, Vadouvan

Sides €5.00

Kelly's Garden Leaves

Smoked Pomme Pureé

Vegetables From The Embers

Dessert

Sea Rooms Cinema

Lemon, Smoked Almond, Coconut

Artisan Cheese Plate (€5.00 supplement)

€60.00

Friday & Sunday 6.30 - 8.30 pm

All Beef is of Irish Origin