

THE SEA ROOMS

Lunch Menu

From the Sea & Garden

Barbecued Squash Soup, Baby Fennel, Barley Miso

Chicken Liver Parfait, Caramelised Shallot, Walnut, Raisin

Kilmore Quay Crab, Apple, Cucumber, Vadouvan

Ballymakenny Potato, Pickled Onion and Cais Na Tire Sheep's Cheese Mixed Leaf Salad
(Small/Large)

From The Fire & Embers

Barbecued Halibut, Ember and Salt Baked Celeriac, Tenderstem Broccoli, Lovage Sauce

Free Range Chicken Supreme, Charred Cabbage, Burnt Apple, Cider Jus

Barbecued Beef Short Rib, Artichoke, Coffee, Truffle Jus

Potato Gnocchi, Smoked Baby Beetroot, Smoked Ricotta, Brown Butter 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, Smoked Almond, Coconut

**ENJOY 2-Courses €35.00 or
3-Courses €39.00**