

THE SEA ROOMS

Smokehouse



Chef's Dinner Menu

*A handpicked selection of our kitchen's favourites,
perfect for sharing between two*

Mussel, Scallion and Burnt Lemon Tartlet
Smoked Honey Glazed Carrots, Buttermilk Sauce, Almond, Thyme

Riesling Beblenheim 2023
Domaine Trapet (Bin 342)

Whole BBQ Prawn, Smoked Butter Beurre Blanc (2 per portion)
BBQ Potato Bread & Carmelised Onion Butter

Chardonnay 'Bergerie' 2023
François Carillon (Bin 10)

Choose 1 Plate

BBQ Fish of the Day, Caper & Dill Sauce
€62 pp for full menu

BBQ Duck, Smoked Mushroom Sauce, Barley Glaze
€68 pp for full menu

Chargrilled Chateaubriand (12 oz), Bone Marrow Jus, Burnt Onion
€72 pp for full menu

Monthelie 2020 (Red)
Domaine Pierre Morey (Bin 139)

or

Givry "Crausot" 2023 (White)
Domaine François Lupp (Bin 22)

Served with 2 sides of your choice

Crispy Baby Potatoes, Smoked Mayo

Baby Gem Salad

Mushrooms over Embers

BBQ Garden Veg

Dessert of your choice to share

Roussilière 2018
Domaine Yves Cuilleron (Bin 325)

Pair with Matching Wines €32 pp