

THE SEA ROOMS

Smokehouse

Chef's Dinner Menu

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

Smoked Cod Croquette and Pickled Chilli
Smoked Honey Glazed Carrots, Buttermilk Sauce, Almond, Thyme

Riesling Beblenheim 2024
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 Whole Fish, 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 2022 (Red)
Domaine Pierre Morey (Bin 139)

or

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

Served with 2 sides of your choice

Crispy Baby Potatoes, Smoked Mayo

Mixed Leaf 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