

THE SEA ROOMS

Smokehouse

Chef's Dinner Menu

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

Gubbeen Chorizo Fritter, Smoked Black Pudding
Broccoli, Smoked Gubbeen Mornay, Hazelnuts, Pickled Broccoli,
Brown Butter

Bourgogne "Les Crenilles" 2023
Dubreuil Fontaine (Bin 24)

Whole BBQ Prawn, Smoked Tomato & Confit Garlic Beurre Blanc
(2 per portion)

BBQ Potato Bread & Black Garlic Butter

Gewurztraminer Riquewahr 2022
Domaine Trapet (Bin 343)

Choose 1 Plate

BBQ Whole Fish, Warmed Tartare Sauce, Dill, Shallot
€62 pp for full menu

BBQ Whole Duck, Chard, Confit Garlic, Pickled Fennel
€66 pp for full menu

Chargrilled Striploin, Black Garlic Glaze, Burnt Scallion, Bone Marrow Jus
€72 pp for full menu

Givrey "A Vigne Rouge" 1er Cru 2023 (Red)
Francois Lumpp (Bin 151)

or

Auxey Duresses 2023 (White)
Benjamin Le Roux (Bin 43)

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