

THE SEA ROOMS

Smokehouse

Small Bites

For an individual bite to start your meal

St. Tola & Pickled Onion Tartlet	€5
Gubbeen Chorizo Fritter, Smoked Black Pudding	€5
BBQ Potato Bread & Black Garlic Butter	€5
Rissole, Vinegar & Vadouvan Mayo	€5
Ricotta, Anchovy & Pickled Cucumber Toast	€5

Small Plates

As a starter or choose a few to share

Smoked Honey Glazed Carrots, Buttermilk Sauce, Almond, Thyme	€12
Broccoli, Smoked Gubbeen Mornay, Hazelnuts, Pickled Broccoli, Brown Butter	€12
Whole BBQ Prawn, Smoked Tomato and Confit Garlic Beurre Blanc (2 per portion)	€14
Crab, Broad Beans, Dill Mayo, BBQ Courgette	€15

We recommend to try the BBQ potato bread with our small plates

Medium Plates

As a main or for the table....

Beef Short Rib, Aubergine Puree, Corn, Miso Jus, Garden Kale	€24
Smoked Beetroot, Barley, Hazelnuts, Balsamic	€19
Lamb Rump, Brown Celeriac Purée, Morels, Blackberry Jus	€26
BBQ Fish of the Day, Warmed Tartare Sauce, Dill, Shallot	€24

Sharing Plates

For the table, ideal for two people....

BBQ Whole Fish, Warmed Tartare Sauce, Dill, Shallot	€65
Chargrilled Striploin, Black Garlic Glaze, Burnt Scallion, Bone Marrow Jus	€90
BBQ Whole Duck, Chard, Confit Garlic, Pickled Fennel	€70

Side Plates

Crispy Baby Potatoes, Smoked Mayo	€6
Mushrooms over Embers	€7
BBQ Garden Vegetables	€7
Mixed Leaf Salad	€6

Dessert

Warm Chocolate Brownie, Chocolate Foam, Caramel Sauce, Scúp Vanilla Ice-Cream	€9
BBQ Lemon Meringue, Scúp Lemon Sorbet	€9
Vanilla Rice Pudding, Candied Oats, Smoked Apple Puree, Scúp Salted Caramel Ice Cream	€9

Not sure what to order?

Our dishes showcase the best of Irish produce and work well on their own but are even better shared. Between two people: pick 2 - 3 small bites, 2 small plates, a couple of medium plates or a sharing plate, and 1 - 2 sides.