

THE SEA ROOMS

Surprise Snack from the Kitchen

Starters

Goatsbridge Sea Trout Gravlax, Granny Smith Apple, Yuzu
Miso, Nori

Foie Gras Royale, Smoked and Marinated Baby Beetroot,
Black Olive, Piedmont Hazelnut

Smoked Jerusalem Artichoke, Paris Brown Mushroom,
Coffee Crumble, Burnt Lemon

Main Course

Dry Aged Beef Striploin, Smoked King Oyster Mushroom,
Burnt Onions, Timur Pepper Jus

Glazed Pork Loin, Chard Hispi Cabbage, Smoked Baby
Navet, Hoisin, Cider Jus

Barbecued Turbot, Burnt Butternut Squash, Courgette,
Black Lentils, Vadouvan

Ember Baked Carrot, Charred Cauliflower, Sea Buckthorn,
Pistachio, Brown Butter Beurre Blanc

Sides €5.00

Kelly's Garden Leaves
Smoked Pomme Pureé
Vegetables From The Embers

Dessert

Dark Chocolate, Heather Honey, Cacao Nib
Granny Smith Apple, Pistachio, Buttermilk
Artisan Cheese Plate (€5.00 supplement)

€60.00