

Captain's Table

€85 per person

To Begin

Seafood Tower

Cold Tier

Howth smoked salmon
Classic prawn cocktail
Rock oysters with traditional accompaniments

Hot Tiers

Fish Cakes
Bisque Foam
Pan roast Irish brown crab claws
Steamed mussels, white wine and garlic cream

Sorbet

Champagne Sorbet, Grenadine Jelly



To Follow

Sea Bass Fillet

Purple potato, cauliflower puree, oyster tempura

John Dory

Salt cod brandade, Girolles and Muscat cream, spinach.

Grilled Half Irish Lobster

Thermidor sauce or garlic and herb butter,
herb butter baby potatoes

10oz Fillet Steak

Dry aged in house for 14 days
Marrow butter or Garlic and herb butter
Shallot mash, roast roots and mushrooms

Chicken Supreme

Parisienne potatoes, baby leek fricassee, tarragon cream, trumpets

Chilli and Herb V

Wholemeal, spinach pasta, crisp shallots, herb oil,
crisp fried egg



To Finish

Passion Ball

Passionfruit mousse encased in a chocolate ball

Spiced Panna Cotta

Spiced berry compote, cinnamon tuile

Irish Cheese Board

Cranberry and hazelnut crackers, spiced apple chutney

Tea, Coffee & Petit Four

*Discretionary 12.5% service charge for parties of 6 or more.
Full allergen list available upon request.*