

Captain's Table

Seafood Tower

Cold Tier

Howth smoked organic salmon

Classic prawn cocktail

Rock oysters

Hot Tier

Fish cakes

Bisque foam

Pan-roast Irish brown crab claws

Mussels à la Crème



Sorbet

Lemon & mint sorbet



Turbot

Pan turbot fillet, artichoke purée, broad beans.

White asparagus, baby potato crush, wild garlic oil

Monkfish

Sugar pit bacon wrapped & roast fillet, wilted spinach

Mussel, celeriac, apple & potato broth

Half Irish Lobster

Thermidor sauce or garlic & herb butter

Baby potatoes

10oz Irish Rib Eye Steak

Peter Hannan's Salt Aged Beef

Shallot mash and seasonal vegetables

Marrow butter, peppercorn sauce or garlic & herb butter

Chicken Supreme

Parisienne potatoes

Baby leek, rainbow carrots

Tarragon cream

Gnocchi V

Sprout & sage fricassée, braised Paris brown mushrooms

Beetroot gel



Lemon Tart

Lemon curd, meringue & raspberry sorbet

Cherry Clafoutis

Cocoa Atelier chocolate & chilli sauce, custard ice cream

Strawberry Yoghurt Lingot

Yoghurt mousse & strawberry gel encased in white chocolate

Sumac & berry gelée

Irish Cheese Board

Cranberry and hazelnut crackers, spiced apple chutney

Freshly brewed tea and coffee

Petit Fours

SOLE

SEAFOOD & GRILL