

SEAVIEW

PORTMARNOCK

Snacks

Seaview Marinated Olives	€4.00
Carlingford Oysters ^{12 14}	€4.50 each
<i>Mignonette dressing lemon</i>	
Smoked Almonds ^{7(Almonds)}	€5.00

Starters

Home Style Seafood Cocktail ^{3 10 11 14}	€19.00
<i>Crab salad salmon rillettes tiger prawns marie rose sauce</i>	
Seared Clogherhead Scallops ^{2 12}	€19.00
<i>Butternut squash Velouté bacon lardons</i>	
Tiger Prawn Pill Pill ^{1a 2 5 6 10 11 14}	€18.00
<i>Café de Paris butter chorizo chilli scallion snap peas toasted baguette</i>	
Locally Sourced Smoked Salmon ^{1a 2 3 6 10}	€15.00
<i>Compressed cucumber crème fraîche caviar homemade soda bread</i>	
Howth Style Seafood Chowder ^{1a 2 4 10 11 12 14}	€14.00
<i>Smoked haddock hake salmon mussels clams homemade soda bread</i>	
Macroom Buffalo Mozzarella Salad ^{1a 2 6 7 9(pine nuts)}	€14.00
<i>Olives heirloom cherry tomatoes basil pesto toasted pine nuts grilled baguette</i>	

Desserts

Seasonal Berry Pavlova ^{2 3}	€10.00
<i>Berry compote mascarpone scream meringue shads</i>	
Pistachio Crème Brûlée ^{1a 2 3 7(pistachio)}	€10.00
<i>Lime biscotti crushed pistachios</i>	
Ginger & Apricot Cheesecake ^{1a 2 3}	€10.00
<i>Sable biscuit ginger apricot gel candied orange</i>	
Skillet Chocolate Cookie Pan ^{1a 2 3 5}	€10.00
<i>Vanilla icecream warm salted caramel (please allow 15 minutes)</i>	
Vegan Chocolate Brownie ^{1c 5}	€10.00
<i>Raspberry puree homemade honeycomb</i>	

Mains

Kerrigan's of Malahide Beef Tasting	
9oz Sirloin	€42.00
9oz Ribeye	€45.00
<i>Caramelised onion beans and bacon chips celeriac puree water cress salad and choice of sauce</i>	
<i>Peppercorn Sauce</i> ^{2 4 14}	
<i>Jameson Steak Sauce</i> ^{4 6 14}	
<i>Café de Paris Butter</i> ^{1a 2 6 10}	
Seaview Signature Seafood Risotto ^{2 6 10 11 12 14}	€32.00
<i>Tiger prawns mussels cod clams salmon tomato jam café de Paris</i>	
Roast Atlantic Halibut ^{2 10 14}	€35.00
<i>Sweet potato fondant & puy lentil wilted spinach Romano pepper sundried tomato Bur Blanc</i>	
Tempura Battered Lemon Sole ^{1a 3 4 10 14}	€33.00
<i>spiced tomato & chilli jam seaweed aioli coriander home cut chips scallion</i>	
Pan Roasted Salmon Fillets ^{2 10 14}	€32.00
<i>Scallion mash tender stem broccoli sauce vierge lemon butter</i>	
Pan Seared Seabass Fillets ^{1a 4 5 6 10}	€31.00
<i>Teriyaki glazed aubergine bok choy miso broth scallion</i>	
Pot Roast Chicken Supreme ^{2 4 6 14}	€30.00
<i>Potato fondant confit carrot pea and pancetta ragout jus</i>	
Pea and Mushroom Risotto ^{2 14}	€22.00
<i>Parmesan mascarpone wilted arugula</i>	

Seafood Journey ^{1a 2 3 4 6 10 11 12 14}	€44.00
<i>Atlantic crab salad smoked salmon slices Carlingford oysters poached mussels tiger prawn de Paris grilled house loafs pickled ginger lemon mignonette dressing citrus aioli mary rose</i>	

Sides

Creamy Mash ²	€6.00
Small Baby Gem Salad ^{1a 2 3 10 14}	€6.00
House Fries ^{3 6}	€6.00
Side Mixed Leaves Salad	€6.00
Truffled Greens	€6.00

www.portmarnock.com

1. Gluten a:Wheat b:Rye 2. Milk 3. Eggs 4. Celery 5. Soya 6. Mustard 7. Nuts 8. Peanuts 9. Sesame 10. Fish
11. Crustaceans 12. Molluscs 13. Lupin 14. Sulphites

