

THE

# 1780

PORTMARNOCK

<b>Spiced Squash &amp; Coconut Velouté</b> 1 2 3 7 (almond) Cumin roast squash   coriander garlic naan   spiced almonds	€9.00
<b>Wild Red Prawn Tempura (€2 Supplement – Dinner Package)</b> 1 2 3 5 9 Asian marinated slaw   black sesame   ponzu dip   coriander   chilli   lime	€12.50
<b>Braised Ham Hock Croquette</b> 1 2 3 6 14 Cauliflower piccalilli   grain mustard aioli   black pudding crumble   mint	€11.50
<b>Toonsbridge Mozzarella Salad</b> 2 7(pinenuts) Mini heirloom tomatoes   fresh basil pesto   toasted pine nuts   rocket leaf	€11.25

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<b>Pan Seared Irish Rib Eye Steak (€10 Supplement – Dinner Package)</b> 2 3 14 Wild mushroom gratin   crispy onions   truffle & black peppercorn cream	€36.00
<b>Cajun Salmon Fillet</b> 1 2 3 5 10 14 Coriander   broccoli & ginger   citrus couscous   house made teriyaki sauce	€26.95
<b>Cornfed Chicken Supreme</b> 2 3 4 6 14 Rosemary potato rosti   carrot puree   parsnip crisps   port wine jus	€27.50
<b>Garryhinch Wild Mushroom Gnocchi</b> 1 Sautéed gnocchi   roast garlic   Tenderstem broccoli   vegan parmesan	€21.50
<b>Irish Coast Sea Bass Fillets</b> 2 3 4 10 11 14 Sun dried tomatoes   basil mash   roast red pepper salsa   dressed rocket	€29.95

## Sides - €4.50

Parmesan truffle fries 2	Handcut fries	Creamy mash potato 2
Crispy onion rings 1 2	House salad 6	Seasonal Vegetable 2

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<b>Portmarnock Eton Mess</b> 2 3 Winterberries   vanilla cream   flaked meringue   blackberry sorbet	€8.50
<b>Dark Chocolate Fondant</b> 1 2 3 5 Molten chocolate center   vanilla bean ice-cream   chocolate sauce	€9.50
<b>Classic Crème Brûlée</b> 1 2 3 5 Orange & Cointreau infused   caramelized pastry palmier	€8.75
<b>Pear &amp; Hazelnut Crumble</b> 1 2 3 5 7 14 (Hazelnut) Jameson Caskmates cream   salted caramel sauce	€9.00
<b>Portmarnock Cheese Selection</b> 1 2 3 5 9 Carrigaline Garlic & herb   smoked Gubeen   Cashel blue   house chutney	€15.00

1. Gluten (wheat) 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

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<b><u>White Wines</u></b>	<b>Country</b>	<b>Glass(€)</b>	<b>Bottle(€)</b>
Pena Tejo Macabeo/Sauvignon Blanc	Spain	7.50	29.50
Vina Hermosa Rioja Blanco	Spain	8.30	33.00
La Chevaliere Chardonnay	France	9.30	37.00
Colle Del Principe Pinot Grigio	Italy	9.30	38.00
Rabbit Island Sauvignon Blanc	New Zealand	10.50	43.00

<b><u>Red Wines</u></b>	<b>Country</b>	<b>Glass</b>	<b>Bottle</b>
Valdemoro Cabernet Sauvignon	Chile	7.80	31.00
Cheval Imperial Merlot	France	7.50	29.50
Rhythm & Ryhme Shiraz	Australia	8.80	35.00
Vina Equia Crianza	Spain	9.30	37.00
Farnio Montepulciano/Sangiovese	Italy	9.50	38.00
Don David Malbec	Argentina	9.80	39.00

<b><u>Rosé Wines</u></b>	<b>Country</b>	<b>Glass</b>	<b>Bottle</b>
Les Petit Jamelles	France	9.00	36.00

<b><u>Vintage Wines</u></b>	<b>Country</b>	<b>Vintage</b>	<b>Bottle</b>
Maison Louis Latour Gevrey-Chambertin	Burgundy, France	2014	115.00
Jean Loron Gamay Noir	Beaujolais, France	2017	42.00
Chorey-les-Beaune Pinot Noir	Burgunday, France	2013	80.00
Pietro Zardini Valpolicella Ripasso	Italy	2016	65.00
La Mirandola Chianti Classico	Italy	2015	55.00
Pietro Zardini Amarone	Italy	2015	118.00
La Montesa Tempranillo Rioja, Crianza	Spain	2015	60.00
J Lohr Seven Oaks Cabernet Sauvignon	California	2014	55.00
Joseph Phelps"Freestone Vineyard" Pinot Noir	California	2014	135.00

\*Please be aware that vintages may change due to availability\*