

THE

1780

PORTMARNOCK

GROUP DINNER MENU €55.00

Wild Red Prawn Tempura 1 2 3 5 9

Asian marinated slaw | black sesame | ponzu dip | coriander | chilli | lime

Braised Ham Hock Croquette 1 2 3 6 14

Cauliflower piccalilli | grain mustard aioli | black pudding crumble | mint

Toonsbridge Mozzarella Salad 2 7(pinenuts)

Mini heirloom tomatoes | fresh basil pesto | toasted pine nuts | rocket leaf

Pan Seared Irish Rib Eye Steak 2 3 14

Wild mushroom gratin | crispy onions | truffle & black peppercorn cream

Irish Coast Sea Bass Fillets 2 3 4 10 11 14

Sun dried tomatoes | basil mash | roast red pepper salsa | dressed rocket

Cornfed Chicken Supreme 2 3 4 6 14

Rosemary potato rosti | carrot puree | parsnip crisps | port wine jus

Garryhinch Wild Mushroom Gnocchi 1

Sautéed gnocchi | roast garlic | Tenderstem broccoli | vegan parmesan

Served with House Potatoes & Vegetables 2

Portmarnock Eton Mess 2 3

Winterberries | vanilla cream | flaked meringue | blackberry sorbet

Classic Crème Brûlée 1 2 3 5

Orange & Cointreau infused | caramelized pastry palmier

Pear & Hazelnut Crumble 1 2 3 5 7 14 (Hazelnut)

Jameson Caskmates cream | salted caramel sauce

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