

JAMESON

PORTMARNOCK

SNACKS

Crispy Chilli & Seaweed Prawn Crackers	€5
Hummus <i>Crudités, crusty bread</i>	€7
Bread <i>Fresh baked breads, dips, butter</i>	€4.50
Olives and Pickles	€6
Smoked Sea Salted Popcorn	€5
Baked Brie Crusty Sourdough (for two)	€14
Charcuterie Board (for two) <i>Artisan cheeses & cured meats, pickles, dips, rustic sourdough</i>	€18

STARTERS

Dublin Bay Seafood Chowder <i>Smoked & fresh local seafood, fresh herbs, lemon, brown soda bread</i>	€9
Chicken Noodle Broth <i>Rice noodles, coriander, chili, spring onion</i>	€8
Seasonal Soup <i>Seasonal fresh soup with homemade brown soda bread</i>	€7.50
Naturally Smoked Haddock Scotch Egg <i>Classic scotch egg with fresh herbs, piccalilli, smoked onion</i>	€10
Chicken Wings <i>Homemade hot sauce, blue cheese dip, crisp celery</i>	€9/€15
Ham Hock Terrine <i>Sauce gribiche, pickles</i>	€10
Potted Crab & Salmon <i>Avocado, lime, brown soda bread</i>	€11
Chicken Liver Parfait <i>Onion marmalade, crusty bread</i>	€11
Crisp Lime & Chili Salted Calamari <i>Soy mayonnaise</i>	€10
Baked "Smokies" <i>Smoked haddock, onion, aged Irish cheddar, brown soda bread</i>	€11

MAINS

Mac & Cheese with Gruyere <i>Classic mac & cheese, cream and gruyere cheese</i>	€14
Roast Butternut Squash Barley Risotto <i>Brown butter, sage</i>	€16
Fish & Chips <i>Crispy battered Atlantic hake, pea, chorizo & caper fricassee, grilled lemon, tartare sauce, fries</i>	€17
Irish Salmon Tempura <i>Coriander sticky rice, wasabi dip</i>	€19
Buttermilk Chicken <i>Southern style marinated chicken, grilled corn, fries</i>	€17
Pizza Plancha <i>Tomato, chorizo, mozzarella</i>	€14
Confit Duck Leg <i>Cassoulet of smoked sausage, beans, onion, parsnip puree</i>	€17
Veal & Cepe Croquettes <i>Fries, smoked onion mayonnaise</i>	€15

SALADS

Pear Salad <i>Pear, goat's cheese, endive salad, pear cider vinaigrette, candied walnut</i>	€16
Cobb Salad <i>Vine tomato, avocado, crisp baby gem, blue cheese, egg, chicken, smoked bacon</i>	€15
Caesar Salad <i>Crisp baby gem, bacon lardons, shaved sourdough crouton, aged parmesan, caesar dressing</i>	€13
With Grilled Chicken	€16

AGED IRISH BEEF

SERVED WITH
Fries, crisp onion,
grilled tomato

CHOOSE 1 OF THE FOLLOWING:
Garlic aioli, pepper sauce,
smoked garlic butter
Additional sauces €2

Rib Eye, Dry Aged €28 10oz
Sirloin, Dry Aged €29 10oz
Fillet, Dry Aged €32 8oz

ALL SERVED WITH FRIES

BURGERS

Jameson Burger €18
8oz dry aged Irish beef, smoked Applewood cheese, crisp onion, beef tomato, baby gem

Southern Style Chicken Burger €17
Spiced American style chicken fillet burger, brioche bun, kohlrabi slaw

Fish burger €17
Caper mayo, fennel slaw, baby gem, brioche bun

Vegan Burger €17
Quinoa, beetroot, edamame beans fresh herbs, guacamole

ALL SERVED WITH FRIES

SANDWICHES

(SERVED UNTIL 6.00PM)

Croque Monsieur €14
Baked ham & aged gruyere, béchamel on white bloomer, whole grain mustard, mayo

Pulled Confit Pork €15
Slow cooked confit pork, shredded pickled onion, bbq mayo, crisp lettuce

Marinated Grilled Chicken Baguette €14
Avocado, baby gem, beef tomato, jerk mayo

BLT €14
Bacon, crisp baby gem, beef tomato, mayo, rustic baguette

Roast Beef Sourdough €14
Peppered sirloin, horseradish mayo, rocket, crispy onions, horseradish

ALL SERVED WITH FRIES

DESSERTS

Warm Chocolate Brownie €8
Vanilla mascarpone

Bread & Butter Pudding €7
Vanilla bean ice cream

Knickerbocker Glory €9
Strawberry jelly, ice cream, fruit, whipped cream & a cherry on top!

Seasonal Fruit Pavlova €9
Berry parfait, fresh cream

Apple Crumble €7
Warm Bramley apples, caramel ice cream

Crème Brulee €8.50

Selection of Ice Cream €6

SIDES

€4 EACH

Honey & Thyme Roast Root Vegetables
Soy and Sesame Tender Stem Broccoli
Crispy Tempura Onion Rings

Sea Salted Fresh Cut Chips
Buttery Champ Potato
Parmesan Fries €6

Our beef is 100% Irish. Please let your server know about your allergies or special dietary requirements.
Please be advised that for parties of 8 and above 10% of service charge will apply

The Jameson Connection

1847

John Jameson III, the grandson of John Jameson who founded The Jameson Distillery at Bow Street, moved to St. Marnocks in 1847 with his wife Anne and five children.

He brought with him two magnificent portraits by the Scottish artist Sir Henry Raeburn of his grandparents, John and Margaret Jameson, these portraits are now on display at the National Gallery of Ireland, while reproductions hang in the hotel bar.



John Jameson



Margaret Jameson

1881

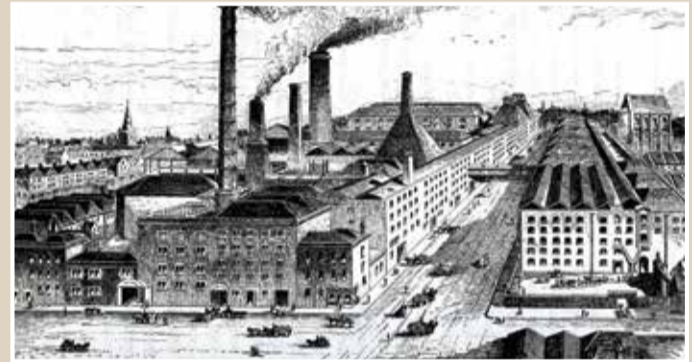
When John died the house was inherited by his eldest son John Jameson IV. John became president of the local Golf Club at Portmarnock, along with being patron of the local school. He was married twice, firstly with Elizabeth Collins and secondly to Mary Elizabeth De Pree.

1895

John began rebuilding the house to the design by Sir Robert Stodart at a cost of £12,000.

Gate Lodges and other buildings were added in 1896 at an additional cost of £2,000. At that point it had 10 bedrooms.

John also took the opportunity to have the Jameson family crest, a ship in full sail and the motto 'Sine Metu', Latin for 'Without Fear' incorporated into the building decoration. Part of the crest can still be seen today on the exterior wall. Today every bottle of Jameson produced carries the same motto 'Sine Metu'.



Bow Street Distillery

1920

John Jameson IV died and the house was left to his brother Willie Jameson.

Willie and his first wife Henrietta Haig lived between St. Marnocks, England and the Continent. Henrietta was a famous society hostess and St. Marnocks would have been the scene for many convivial parties and gatherings. Willie was also keenly interested in horse breeding and kept extensive stables at the house. His horse, *Come Away*, won the Grand National Steeple Chase in 1891.

As well as being a socialite and a sporting man, Willie was one of Europe's leading yachtsmen during the golden age of yachting, 1880-1890. Friend to the Prince of Wales, later Edward VII, Willie persuaded him to build a royal racing yacht to stimulate interest in big class racing, and the *Britannia* was built to Willie's specifications. Gifted with a sparkling wit and quick tongue, Willie became close friends with the British Royal Family and frequently dined on the Royal Yacht as guests of the King, and later his son George V. In 1907, King Edward VII, along with his wife, Queen Alexandra visited Portmarnock as guests of the Jameson's.

When you take a walk by the Secret Garden, look out for the plaque dedicated to the love and marriage of two great whiskey dynasties Jameson & Haig. It was unveiled by none other than Britain's King Edward VII.



John Jameson IV (1835-1920)

1928

The death of Henrietta Haig



1931

Willie re married Dublin artist Flora Mitchell.

St. Marnocks became a regular visiting spot for Dublin's artistic community, Walter Osbourne the painter was a frequent visitor to Portmarnock where he came in the summer months to paint. The painting by Osbourne 'The Ward Hunt', now in the National Gallery of Ireland, features Willie Jameson as one of the hunting figures.

1945

After Willie's death Flora sold the house in 1945, and the formal link between the Jameson's and Portmarnock ended.