

THE
1780

PORTMARNOCK

A La Carte Dinner Menu

Starters

Seared Castletownbere Scallops, Yuzu Emulsion, Crisp Dilisk, White Onion Cream *€15*

Fillet of Mackerel, Torched, Wasabi Yoghurt Snow, Dashi Pickled Potato, Apple Gel *€9*

Rare Tuna, Marinated In Soy, Lemon Miso, Pickled Ginger, Nori Seaweed Dust *€12*

Celeriac Veloute, Confit Duck, Poached Egg Yolk & Celeriac Hay *€12*

Chicken Terrine, Parmesan Tuiles, Truffle Mayo, Pickled Shimeji Mushrooms *€10*

Beef Tartare, Anchovy, Confit Yolk, Pickled Girolles, Celeriac Crisp *€10*

Mains

John Dory, Tomato, Basil Cheese Crust, Baby Courgette, Lemon Butter *€25*

Black Angus Beef Rump, Burnt Baby Onions, Mushroom Puree, Guinness Oyster Jus *€26*

Halibut, Sauté Salsify, Mushroom Tapenade, Spinach & Roast Garlic *€28*

Thornhill Duck Breast, Buttered Leek, Girolles, Celeriac Puree, Orange & Rosemary Jus *€24*

Turbot, Mixed Baby Beetroot, Potato Galette, Champagne Foam *€32*

Wicklow Loin Of lamb, Vegetable Ratatouille, Aubergine & Black Olive *€29*

Sides: €4.00

Broccoli and Almonds, Mixed Root Vegetables, Side Salad,

Mash Potato

Desserts €7.95

Popcorn Parfait, Caramelised Pear, Roasted Hazelnuts

Blackberry Cheesecake, Crispy Meringue, Normandy Biscuit

70% Chocolate Seaweed Opera Cake, Rich Chocolate Sorbet

Chocolate Doughnuts, Cinnamon Custard, Ginger Caramel Nutella Sauce

Chestnut Cremeux, Pumpkin Spiced Foam

Selection of Irish Cheese, Apple Gel, Cut Fruits, Wheat Crackers *€12.95*

If you are concerned about any Food or Beverage allergies you are invited to seek assistance from a team member.