

THE
SEAVIEW

PORTMARNOCK

Winter Lunch Menu 2018

Bread Board

Rustic Breads, Salted Butter & Condiments 6

Seasonal Veloute

Homemade Soda Bread, Salted Country Butter 8

Classic Chicken Consommé

Spinach Tortellini & Mushroom 10

Heirloom Tomato Salad

Creamy Buratta, Basil & White Balsamic 12

Potted Lambay Crab

Lime, Wheaten Soda 14

Local Oak Smoked Irish Salmon

Horseradish Cream, shaved pickled onion, Brown Soda 13

3 Free Range Egg Omelette

Ham & Cheese 12.50

Or

Wild Mushroom & Herb 12.50

Classic eggs benedict

Bacon, spinach, toasted muffin, hollandaise 12.50

Squash Risotto sides

Fresh herbs, Shaved Parmesan 12.50

Crisp Veal & Cepe Croquette

Truffle Aioli & Frites 15

Steamed Atlantic Haddock

Sourdough, Poached Egg, Lemon Butter 16

Soy Pickled Salmon

House Made Kimchi, Dashi Broth 18

Steak & Eggs

Seared Beef, Fried Egg, Smoked Sea Salt Wedges, sherry caramel 22

Salads

Cured Cod Poke Bowl

Rice, Avocado, Pickled Mango, Chilli, Coriander 15

5 Mile Bridge Goats Cheese & Pear

Candied Walnut, Sourdough, Endive, Cider Vinegar Dressing 14

Grilled Chicken

Bacon, guacamole, baby gem & tomato rustic sourdough 12.50

Ham & cheese toastie

Baked ham, aged gruyere, meaux mustard, skinny fries 14.50

Sides 4

Hand cut sea salted chips

Baby micro potatoes

Mixed salad