

THE
SEAVIEW
PORTMARNOCK

Snacks

Seaview marinated olives	€3.50
Carlingford Oysters red wine & shallot vinaigrette lemon 10 12 14	€3.50 each
Smoked Almonds 7(Almonds)	€3.50

Starters

Jameson cured salmon celeriac remoulade orange honey mustard dressing caper berries 2 3 4 6 10 14	€14.50
Seared Clogherhead scallops Clonakilty black pudding cauliflower puree black garlic 1a 2 3 10 11 14	€17.00
Smooth Chicken liver parfait port sourdough caramelised red onions pickled walnut puree 1a 2 3 7(Walnuts)	€14.50
Pan Fried Garlic Red Prawns fresh lemon chilli spring onion coriander 2 3 4 10 14	€16.50
Italian burrata heirloom tomatoes basil pesto house focaccia pine nuts 1a 2 3 7(pinenut/almond/cashew)	€13.50

A Seafood journey

Atlantic crab salad Carlingford oysters pickled mussels poached gambas Smoked salmon house loaf capers marie rose citrus aioli lemon shallot vinaigrette 1a 2 3 4 6 10 11 12 14	€38.00
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*1. Gluten a:Wheat b:Rye 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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Main Courses

Seaview Signature Howth Seafood Pie Smoked fish mussels clams lemon & dill mash potato topping minted peas 2 3 4 10 11 12 14 <i>Please allow 25 minutes</i>	€28.00
Kerrigan's of Malahide 10oz Ribeye Steak truffled greens red onion marmalade home cut chips Black Barrel Peppercorn Cream or Wild Garlic Herb Butter 2 3 4 14	€42.00
Surf & Turf- Add grilled garlic ocean prawns 2 10 11	€7.00
Roast Atlantic Halibut fillet chorizo & capers baby potatoes lemon & saffron butter sauce 2 3 4 10 14	€34.00
Charred Chicken Supreme roasted squash puree potato fondant pearl onion & bacon gravy 2 4 14	€28.50
Tempura Battered Lemon Sole spiced tomato & chilli jam lime aioli coriander home cut chips 1a 2 3 4 5 10 14	€32.00
Baked Whole Sea Bream buttered rope mussels baby potatoes dill & leek cream sauce 2 4 10 12 14	€34.00

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Sides

Truffled green beans 2 14	€5.00
Baby Caesar salad 1a 2 3 14	€6.00
House cut chips with herb Maldon salt	€5.00
Lemon & dill mashed potatoes 2	€5.00

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Desserts

Mango & Passion Fruit Pavlova | vanilla mascarpone cream | lime & mint | meringue shards 2 3 €9.50

Pistachio Crème Brûlée | lime biscotti | crushed pistachios 1a 2 3 7(Pistachio) €9.50

White Chocolate Orange Financier | orange chutney | orange zest | white chocolate cream 1a 2 3 5 7(Almonds) €9.50

Skillet Chocolate Cookie Pan | vanilla ice-cream | warm salted caramel sauce- *allow 15 minutes* 1a 2 3 5 €9.50

70% Chocolate Silk Cake | rich chocolate ganache | raspberry gel | raspberry gelato 2 3 5 14 €9.50

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