

SEA VIEW

PORTMARNOCK

Starters

Miso-Glazed Octopus Tentacle ^{1a 2 4 5 9 14} €19.00
Tender octopus / miso glaze / crispy tempura / root & sea vegetables / smooth caramelized parsnip purée

Grilled Tender Pork Belly ^{2 14} €15.00
Pork belly / burnt apple sauce / parsnip purée / crispy pork crackling

Beetroot Symphony ^{1a 2 5 6 10 11 14} €14.00
Blend of beetroot / honey & thyme goats cheese mousse / walnut ketchup / candied walnuts / blood orange gel / focaccia crostini

Seafood Platter for Two ^{1a 2 3 5 6 10 11 12 14} €44.00
Dublin bay prawns / locally sourced smoked salmon / mussels / octopus / white crab meat / marie rose / citrus dill crème fraiche / wakame / homemade soda bread

Desserts

Coconut Pavlova ^{2 3} €12.00
Coconut pavlova / zesty lime curd / mixed berry compote

Mont Blanc ^{1a 2 3} €12.00
Light meringue / vanilla chestnut ganache / rich chocolate soil / vanilla ice cream

Cocoa Cream ^{1a 2 3 7 (almonds) 14} €12.00
Silky cocoa cream / amaretto cookie crumb / vanilla custard

Irish Cheese Selection ^{1a 2 3 5} €18.00
Selection of artisan cheese / Sheridan's crackers / homemade house chutney

Mains

10oz Irish Ribeye Steak ^{7 (almonds) 14} €48.00
Romesco sauce / house fries / fine green beans / smoked pancetta

Grilled Fillet of Seabass ^{2 10 14} €29.00
Sweet potato purée / coconut & lime velouté / coriander oil

Pan fried Duck Breast ^{2 4 14} €27.00
Fondant potato / grilled red cabbage / orange & cumin jus

Risotto Nero ^{1a 3 4 10 14} €28.00
Squid ink risotto / grilled tiger prawns / baby squid

Slow Roasted Aubergine ^{2 10 14} €24.00
Sambal / smoked yoghurt / sweet potato / crispy kale / pomegranate

Sides

All sides €6.00

Saffron & Pistachio Buttered Sprouts ^{2 7 (pistachio)}

Rocket Salad with Pico de Gallo & Balsamic Glaze ¹⁴

Crispy Cajun Chips

Creamy Mash ^{3 14}

www.portmarnock.com

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

