

THE
JAMESON

PORTMARNOCK

STARTERS

 **Soup of the Day** ^{1a,1c,2,4,14}

A gently crafted daily soup using seasonal Irish ingredients
Served with warm house-baked soda bread
€10

 **Jameson Black Barrel Chicken Wings** ^{2,3,4,6,14}


Glazed in our signature whiskey BBQ sauce
Served with blue cheese dip and celery
Small €14 / Large €18

Pork Belly ^{2,4,14}

Grilled tender pork belly with burnt apple sauce,
parsnip purée and crispy pork crackling
€15

Caprese-Stuffed Avocado ^{1a,2,14}

Fresh tomato salsa, buffalo mozzarella, rocket leaves,
aged balsamic glaze and crispy onions
€14

 **Classic Caesar Salad** ^{1a,3,6,10,2,14}

Baby gem lettuce, crispy bacon lardons, aged Parmesan, croutons, and house Caesar dressing
Add grilled chicken €6 \ Add king prawns⁽¹¹⁾ €8
Starter €11 / Main €15

MAINS

Yellow Malaysian Vegetable Curry ^{4,14}

Plant-based option available
Fragrant coconut curry with lemongrass, kaffir lime,
and seasonal vegetables served with steamed basmati rice
Add grilled chicken €6 \ Add king prawns⁽¹¹⁾ €8
€21

Tagliatelle with Smoked Chicken & Wild Mushrooms ^{1a,2}

Silky ribbons of pasta in a wild mushroom velouté, finished with
smoked chicken, rocket leaves and aged Parmesan
€23


FROM THE LAND

16oz Côte de Boeuf ^{2,4,14}

Bone-in Irish ribeye, grilled to order, with charred vegetables and house cut fries
choice of garlic herb butter⁽²⁾ or Jameson Whiskey peppercorn sauce^(2,4,14)
Add roasted bone marrow €5 \ Grilled prawns⁽¹¹⁾ €8
€65

 **The Jameson House Burger** ^{1a,2,3,5,6,14}

8oz Irish beef or grilled chicken
Toasted maize bun with red cheddar, baby gem lettuce, tomato, onion
marmalade & Jameson sauce. Served with house cut fries
Add smoked streaky bacon €3
€23

 **10oz Striploin Steak** ^{2,4,14}

Chargrilled Irish striploin with charred vegetables, hand-cut fries,
and choice of garlic herb butter⁽²⁾ or Jameson Whiskey peppercorn sauce^(2,4,14)
Add roasted bone marrow €5 \ Grilled prawns⁽¹¹⁾ €8
€45

 **Grilled Half Chicken** ^{2,4,14}

Rosemary and lemon-grilled free-range chicken
Served with creamy mashed potatoes, charred vegetables
and cabernet sauvignon jus
€26.50

FROM THE SEA

Atlantic Seafood Chowder ^{1a,2,4,10,11,12}


A rich, coastal blend of fresh Irish fish and mussels
Creamy and deeply comforting, served with our signature soda bread
€15

Pan Fried Cod & Paella Rice ^{2,10,12}

Irish cod fillet served over saffron paella rice with chorizo,
mussels, and peppers. Finished with lemon.
€27

Prawn Pil Pil ^{1a,11,12}

With smoked paprika, mussels & crispy chorizo
grilled sourdough
Starter €17 / Main €24

 **Tradional Fish & Chips** ^{1a,3,6,10,14}

Deep fried fillet battered haddock, light summer pea,
basil & mint, house cut fries, dill, caper & lemon mayo
€25

ARTISAN SANDWICHES

Served daily until 4pm

Prawn Cocktail Soft Roll ^{1a,2,3,5,6,11}

Fresh prawns with shredded baby gem, crispy smoked bacon, avocado, and house marierose sauce
Served with potato crisps
€17

Jameson Club Sandwich ^{1a,2,3,5,6,14}

Triple-layered with grilled chicken, egg mayo, smoked streaky bacon, plum
tomato, and baby gem lettuce. Served with potato crisps and garden leaves
€16

Coronation Chicken Wrap ^{1a,2,3,5,6,14}

Shredded chicken tossed in crème fraîche, mango chutney, coriander,
and peppery rocket leaves salad. Served with potato crisps
€15

SIDES

House Cut Crispy Fries

€5.50

Creamy Mashed Potato with Scallions ^{2,14}

€5.50

Crispy Onion Rings ^{1a}

€5.50

Truffle & Parmesan Fries ^{2,3,6}

€6.50

Tenderstem Broccoli Chilli & Toasted Almonds ^{7(almonds)}

€7.50

DESSERTS

All our desserts are crafted in-house by our Pastry Chefs €9

Rich Chocolate Brownie with Warm Chocolate Sauce and Housemade Honeycomb ^{1a,2,3,5}

Tiramisu Infused with Jameson Whiskey ^{1a,2,3,5,14}


Chocolate, Orange and Vanilla Cheesecake ^{1a,2,3,5}

Caramel Apple Crumble with Crème Anglaise and Cinnamon Cream ^{1a,2,3,14}

Creamy Oreo Mousse ^{1a,2,3,5}

Bread and Butter Pudding with Nutmeg Custard and Baileys Ice Cream ^{1a,2,3}

Selection of Artisan Ice Creams ^{2,5}

 Jameson Signature Dish

1. Gluten a:Wheat b:Rye c:Oat 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



PORTMARNOCK
RESORT

JAMESON GOLF LINKS