

THE  
**SEAVIEW**

PORTMARNOCK

**STARTERS**

**Miso-Glazed Grilled Octopus Tentacle**<sup>1a,2,4,5,9,12,14</sup>

*Tender octopus with a miso glaze, crispy tempura, root and sea vegetables, and a smooth caramelised parsnip purée*  
€19

**Beetroot Symphony**<sup>1a,2,7,14</sup>

*A harmonious blend of beetroot textures, complemented by honey & thyme goat's cheese mousse, walnut ketchup<sup>(7)</sup>, candied walnuts, blood orange gel, and focaccia crostini*  
€14

**Black Pudding & Scallops**<sup>1a,1c,2,4,12,14</sup>

*Grilled black pudding with pan-seared scallops apple gel, pea purée and crispy bacon*  
€19

**Seafood Platter for Two**<sup>1a,1c,2,3,5,6,9,10,11,12,14</sup>

*Dublin Bay prawns with Mary Rose sauce, locally smoked salmon, mussels, octopus and white crab meat with citrus dill crème fraîche. Wakame and house-made soda bread*  
€44

**MAINS**

**10oz Irish Ribeye Steak**<sup>7(almonds),14</sup>

*Grilled to perfection, served with Romesco sauce, house-cut fries, fine green beans with smoked pancetta*  
€48

**Grilled Fillet of Sea Bass**<sup>2,10,14</sup>

*Presented on a bed of sweet potato purée, accompanied by a coconut and lime velouté and a drizzle of coriander oil*  
€29

**Pan Fried Duck Breast**<sup>2,4,14</sup>

*Served with fondant potato, grilled red cabbage, orange and cumin jus*  
€27

**Risotto Nero**<sup>11,12,14</sup>

*Squid ink risotto with grilled tiger prawns and baby squid*  
€28

**Slow Roast Aubergine**<sup>2</sup>

*Accompanied by sambal, smoked yoghurt, sweet potato, crispy kale and pomegranate*  
€24

**SIDES**

€6

Creamy Mash<sup>2,14</sup>

Crispy Cajun Chips

Rocket Salad with Pico de Gallo and Balsamic Glaze<sup>14</sup>

Saffron & Pistachio Buttered Brussels Sprouts<sup>2, 7(Pistachio)</sup>

**DESSERTS**

€12

**Mont Blanc**<sup>2,3,5</sup>

*Light meringue with vanilla chestnut ganache, rich chocolate soil and vanilla ice cream*

**Coconut Pavlova**<sup>2,3</sup>

*Delicate coconut pavlova with zesty lime curd and a mixed berry compote*

**Cocoa Cream**<sup>1a,2,3,7(almonds),14</sup>

*Silky cocoa cream accompanied by<sup>(7)</sup> amaretto cookie crumb and vanilla custard*

**Irish Cheese Selection**<sup>1a,1b,2,6,9,14</sup>

*A refined selection of artisan Irish cheeses, served with Sheridan's crackers and house-made chutney*

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



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