

THE  
**SEAVIEW**

PORTMARNOCK

STARTERS

 **Soup of the Day** <sup>1a,1c,2,4,14</sup>

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

 **Jameson Black Barrel Chicken Wings** <sup>2,3,4,6,14</sup>

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

**Pork Belly** <sup>2,4,14</sup>

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

**Caprese-Stuffed Avocado** <sup>1a,2,14</sup>

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

 **Classic Caesar Salad** <sup>1a,3,6,10,2,14</sup>

Baby gem lettuce, crispy bacon lardons, aged Parmesan, croutons, and house Caesar dressing  
Add grilled chicken €6 | Add king prawns<sup>(1)</sup> €8  
Starter €11 / Main €15

MAINS

**Yellow Malaysian Vegetable Curry** <sup>4,14</sup>

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<sup>(1)</sup> €8  
€21

**Tagliatelle with Smoked Chicken & Wild Mushrooms** <sup>1a,2</sup>

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** <sup>2,4,14</sup>

Bone-in Irish ribeye, grilled to order, with charred vegetables and house cut fries  
choice of garlic herb butter<sup>(2)</sup> or Jameson Whiskey peppercorn sauce<sup>(2,4,14)</sup>  
Add roasted bone marrow €5 | Grilled prawns<sup>(1)</sup> €8  
€65

 **The Jameson House Burger** <sup>1a,2,3,5,6,14</sup>

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** <sup>2,4,14</sup>

Chargrilled Irish striploin with charred vegetables, hand-cut fries,  
and choice of garlic herb butter<sup>(2)</sup> or Jameson Whiskey peppercorn sauce<sup>(2,4,14)</sup>  
Add roasted bone marrow €5 | Grilled prawns<sup>(1)</sup> €8  
€45

 **Grilled Half Chicken** <sup>2,4,14</sup>

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** <sup>1a,2,4,10,11,12</sup>

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** <sup>2,10,12</sup>  
Irish cod fillet served over saffron paella rice with chorizo,  
mussels, and peppers. Finished with lemon.  
€27

**Prawn Pil Pil** <sup>1a,11,12</sup>

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

 **Tradional Fish & Chips** <sup>1a,3,6,10,14</sup>

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** <sup>1a,2,3,5,6,11</sup>

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

**Jameson Club Sandwich** <sup>1a,2,3,5,6,14</sup>

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** <sup>1a,2,3,5,6,14</sup>

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** <sup>2,14</sup>

€5.50

**Crispy Onion Rings** <sup>1a</sup>

€5.50

**Truffle & Parmesan Fries** <sup>2,3,6</sup>

€6.50

**Tenderstem Broccoli Chilli & Toasted Almonds** <sup>7(almonds)</sup>

€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** <sup>1a,2,3,5</sup>

Tiramisu Infused with Jameson Whiskey <sup>1a,2,3,5,14</sup>


Chocolate, Orange and Vanilla Cheesecake <sup>1a,2,3,5</sup>

Caramel Apple Crumble with Crème Anglaise and Cinnamon Cream <sup>1a,2,3,14</sup>

Creamy Oreo Mousse <sup>1a,2,3,5</sup>

Bread and Butter Pudding with Nutmeg Custard and Baileys Ice Cream <sup>1a,2,3</sup>

Selection of Artisan Ice Creams <sup>2,5</sup>

 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

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JAMESON GOLF LINKS