A qr code with a fish

Description automatically generated

ENTRÉES

APPETISERS

SIDE DISHES **V**

€6.50

Baby Caesar salad Irish baby potatoes in herb butter

Tenderstem broccoli Shallot mash & seasonal vegetables Sweet potato fries Fries

Scan QR code for Allergens

**Sole Meunière** *(€20 supp)*

Whole Dover Sole, filleted at the table for you, lemon butter, choice of side

**10oz Rib Eye Steak** *(€8 supp)*

Peter Hannan’s Salt Aged Beef,

shallot mash, seasonal vegetables.

**Coquilles St. Jacques** *(€8 supp)*

King scallops, Gruyère cream & mash, samphire.

CHRISTMAS LUNCH MENU

Three Courses + Tea/Coffee + Mince Pie

€55

ENTRÉE SUPPLEMENTS

**Captain’s Seafood Tower**

*(€20 supp per person, based on two sharing)*

Served over crushed ice

Howth smoked Irish organic salmon, Shrimp and

Dublin Bay prawns, Rock oysters, traditional accompaniments

Served steaming hot

Grilled Irish lobster, Irish brown crab toes,

Steamed West Cork mussels, white wine & garlic cream, Fries.

**Roast Red Pepper & Lentil Soup V**

Basil crème fraiche.

**Rope Mussels**

West Cork mussels, A La Crème.

White wine, garlic, cream, flat leaf.

**Seafood Chowder**

Irish fish and shellfish, creamed broth.

**Caesar Salad**

Cos, Parmesan, crisp bacon, Cajun chicken.

**Oyster Selection**

2 Connemara, 2 Kelly’s, 2 Carlingford

Sourced from our coastal waters, served with

raspberry and shallot mignonette, lemon, Tabasco.

**Howth Smoked Organic Salmon**

Red onion, crisp capers, chive crème fraîche,

Brown soda bread.

**Sea Bass**

Pan seared fillet, parmesan & truffle polenta.

Parsnip puree, wilted kale & fennel.

**Fish Pie**

Irish fish & shellfish, creamed vegetable broth,

Cheddar mash.

**Monkfish & Chorizo**

Chargrilled skewered monkfish fillet & chorizo.

Warm niçoise salad, rosemary chimichurri dressing.

**Chicken**

Roast supreme, honey roast roots.

Toulouse sausage & lentil Cassoulet.

**8oz Sirloin Steak**

Peter Hannan’s Salt Aged Beef, shallot mash, seasonal vegetables.

**Risotto V**

Fine herb & Italian cheese arborio, sautéed kale.

Wild mushrooms, beetroot gel.