

# Captain's Table Menu

## To Begin

### Seafood Tower

#### Cold Tier

Howth smoked salmon

Classic prawn cocktail

Rock oysters with traditional accompaniments

#### Hot Tiers

### Lobster Cakes

Bisque Foam

Pan roast Irish brown crab claws

Steamed mussels, white wine and garlic cream

### Sorbet

Champagne Sorbet, Grenadine Jelly

## To Follow

### Sea Bass Fillet

Purple potato, cauliflower puree, Romanesco, oyster tempura

### Halibut

Pan fried with seashore salad and citrus

### Grilled Half Irish Lobster

Thermidor sauce or garlic and herb butter,  
herb butter baby potatoes

### 10oz Fillet Steak

Dry aged in house for 14 days

Marrow butter or Garlic and herb butter

Shallot mash, roast roots and mushrooms

### Chicken Supreme

Wild garlic mash, beetroot hummus, basil cream

### Chilli and Wild Garlic Pasta **V**

Wholemeal, spinach pasta, crisp shallots, wild garlic,  
With crisp fried egg

## To Finish

### Passion Ball

Passionfruit mousse encased in a chocolate dome

or

### Frozen Strawberry soufflé **V**

Strawberry, lemon, coconut, raspberry gel

### Irish Cheese Board

Cranberry and hazelnut crackers, spiced apple chutney

### Tea & Coffee

*Only for parties of 12 or more. 10% service charge on all bookings.*