

SEAHORSE

BAR & RESTAURANT

SNACKS

Sourdough Crackers, Taramasalata & Trout Roe
Bandonvale Vintage Cheddar & Ale Gougère
Winter Vegetable & Chicken Consommé

BREAD

Sourdough Rolls, Guinness Wheaten Bread, Brighter Gold Rapeseed Oil, Burren Balsamic Vinegar,
Malt Hazelnut Butter

TO START

RAVIOLI

Dublin Bay Prawns, Salmon, Fennel, Shellfish Bisque

WINTER

Barnscourt Estate Venison Tartare, Pomme Anna, Black Garlic Puree & Confit Egg Yolk

ROAST BUTTERNUT SQUASH & HARISSA SOUP

Ricotta, Squash & Sage Tortellini

ENTREES

THORNHILL DUCK


Turnip, Pickled Blackberries, Spiced Duck Sauce

PAN FRIED HALIBUT

Cauliflower, Golden Raisin, Roast Bone Jus

LISDERGAN FILLET OF BEEF

Glazed Ox Cheek, Confit Shallot, Tenderstem Broccoli, Red Wine Jus



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DESSERTS

SORBET

New Season Rhubarb Sorbet, Vanilla, Tuille

PRUNE & ARMAGNAC SOUFFLE

Jerusalem Artichoke Ice Cream, Pedro Ximenez Syrup

CHEESE SELECTION

Date Ketchup, Pain d'épice

CLANDEBOYE YOGHURT & ORANGE BLOSSOM CHEESECAKE

Blackberry, Lemon Curd, Tahini & Ginger Crumb, Mango Sorbet

