



S E A H O R S E

BAR & RESTAURANT

VALENTINE'S DAY



CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829





STARTERS

Annaghmore Mushroom Consommé

Herb Gnocchi, Mushroom Ketchup, Pickled Shiitakes

Crapaudine Beetroot

St Tola's Goats' Cheese, Pickled Blackberries, Sourdough Cracker

Ballycastle Lobster & Salmon Ravioli

Fennel Purée, Lobster Bisque

Yellowfin Tuna Carpaccio

Sesame, Ponzu, Coriander, Shiso

MAINS

Baronscourt Estate Venison Haunch

Venison Faggot, Conway Farm Celeriac, Chestnut & Bushmills Whiskey Sauce

Irish Moiled Sirloin

Vierra Wagyu Brisket, Horseradish & Lovage

Richhill Farm Chicken

Braised Leg Agnolotti, Maitake Mushroom & Cep Velouté

Wild Seabass

Bourguignon Garnish, Parsnip & Red Wine

Beetroot Tatin

Red Cabbage Ketchup, Kale, Almond Veloute

SIDES

Creamed Potatoes | Miso and Pistachio Roasted Carrots | Parmesan & Truffle Fries

DESSERTS

Winter Trifle

Rhubarb, Stem Ginger, Pedro Ximénez

Irish Coffee- Misu

Bushmills, Dark Chocolate & Mascarpone

Caramelised Apple Tarte Tatin (For 2)

Thyme Ice, Salted Caramel Sauce

Cheese Selection

Grapes, Fig Chutney, Ditty Oats Cakes

Petit Fours

£80 PER PERSON

PLUS GLASS OF BOLLINGER CHAMPAGNE

