



BISTRO

# NORTH SEA

*Our chefs are our heroes, transforming  
the very best local & seasonal ingredients, into classic  
dishes: from the sea, the grill and the garden.*

## Starters

### Scallops

Pan-fried scallops and chorizo on a splash of beetroot puree with a cauliflower crisp

€ 8.75

### Beetroot Carpaccio

Candied sliced beetroots with a blackberry and caper salad, finished with a raspberry dressing

€ 6.75

### Ceviche

Cod loin, salmon and black tiger shrimp in a lemongrass and coriander citrus dressing, served on a bed of pickled vegetables with an avocado cream dressing

€ 8.75

### Antipasti Plate

Serrano and bresaola sliced cured meats with marinated cherry tomatoes, served with a herb salad

€ 6.50

### Soup of the Day

Served with crème fraîche and a parmesan crisp

€ 6.75

## Maining

### Cod Loin

Pan-fried cod loin on pea puree served with potato fondant, white asparagus and tartar sauce

€ 27

### Guinea Fowl

Roasted guinea fowl breast and confit leg served with shiitake mushroom and pomme croquette

€ 25

### Sea Bass

Grilled fillets of sea bass served with pommes duchesse, romanesco and samphire

€ 28

### Iberian Pork

Grilled Iberico pork served with rosemary salted potato wedges and a chimmichurri dressing

€ 27

### Pommes Anna

A medley of thinly sliced potato, zucchini, carrot, beetroot and sweet potato served with pickled red onion and a portobello cream sauce

€ 25

### Ribeye Steak (250g)

Cooked to your liking, served with potato wedges and a choice of sauce - Béarnaise, peppercorn or red wine and shallot

€ 28

## Desserts

### Crème Brûlée

A rich creamy vanilla custard topped with caramelised sugar

€ 6.50

### Chocolate Fondant

Indulgent chocolate dessert with a gooey centre, served with vanilla ice cream

€ 6.50

### Ice Cream Platter

A selection of ice creams made on board

€ 6.50

### Cheese Board

A selection of continental cheeses with biscuits

€ 9.50



**Food Allergies & Intolerances.** Before ordering, please ask your server for any allergen information.  
Minimum spend €25 per person.