

BISTRO

NORTH SEA

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.