

BISTRO

NORTH SEA

2 Courses €34,95

3 Courses €39,95

Starters

Scallops

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

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

Beetroot Carpaccio

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

Antipasti Plate

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

Soup of the day

Served with crème fraîche and parmesan crisp

Mains

Cod Loin

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

Sea Basst

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

Pommes Anna

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

Guinea Fowl

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

Iberian Pork

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

Ribeye Steaks (250g)

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

Desserts

Crème Brûlée

A richy creamy vanilla custard topped with caramelised sugar

Ice Cream Platter

A selection of ice creams made on board

Chocolade Fondant

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

Cheese Board

A selection of continental cheese biscuits

Food Allergies & Intolerances.

Before ordering, please ask your server for any allergen information.