

THE

JAMESON

PORTMARNOCK

SMALL BITES

Howth Seafood Chowder ^{1a 2 4 7 10 11 12 14}	€12.50
<i>Smoked haddock & hake mussels clams fresh herbs house soda bread</i>	
Clogherhead Crab Salad ^{2 10 11}	€13.50
<i>Tender claw meat avocado & lime puree tomato & herb vinaigrette rocket</i>	
Crispy Duck Spring Roll ^{1a 2 3 4 5 9 14}	€12.00
<i>Asian slaw pear & ginger puree ponzu & black sesame glaze coriander</i>	
Macroom Buffalo Mozzarella Salad ^{2 7 (pine nuts)}	€11.25
<i>Mini heirloom tomatoes fresh basil pesto toasted pine nuts rocket leaf</i>	
Farmhouse Potato & Leek Soup ^{1a 1b 2 4}	€10.00
<i>Smoky bacon crumble crispy leeks chive & black pepper cream penny loaf</i>	
Panko Crumbed Howth Fish Cake ^{1a 1b 2 10 11}	€12.50
<i>Dill & lemon mayonnaise radish pickled fennel slaw preserved lemon</i>	
Garryhinch Woods Mushrooms on Toast ^{(V) 1a}	€9.75
<i>Roast garlic sourdough tarragon & lemon dressing vegan parmesan</i>	
Portmarnock Caesar Salad ^{1a 2 3 14}	€11.50
<i>Little gem bacon lardons garlic croutons aged parmesan house dressing</i>	
Lemon & Rosemary Grilled Chicken	€16.50
Jameson Signature Crispy Chicken Wings ^{2 3 4 6 14}	€11.00/16.50
<i>Jameson & ginger ale sauce charred orange spicy harissa mayo</i>	

HOUSE BOARDS

Bakery Breads & Dips ^{1a 1b 2 3 7 (pinenuts) 9 10}	€8.50
<i>Grilled sourdough loaf 5 seed house soda loaf hummus basil pesto balsamic</i>	
The Strand Seafood Board (to share) ^{(2) 1a 1b 2 3 4 10 11 14}	€28.00
<i>Howth smoked salmon pink prawn cocktail handpicked crab & citrus salad house brown soda bread Marie rose sauce lemon pickled cucumber stem capers</i>	

MAINS

Kerrigan's Prime Irish 9oz Rib Eye Steak ^{2 4 14}	€37.00
<i>Garlic Portobello mushroom cherry vine tomatoes twice cooked herb salt fries. Choice of: Garlic butter Black Barrel peppercorn cream chimichurri</i>	
Clover & Leek Crusted Salmon Loin ^{1a 2 3 5 10 14}	€25.50
<i>Chive & buttermilk potato boxty shallot tartare dressing crispy leeks</i>	
Sweet Potato & Courgette Fritters ^{(V) 14}	€19.50
<i>Roasted red pepper & red onion salsa vegan black garlic & truffle aioli rocket</i>	
Low & Slow Lislin Pork Belly ^{2 4 5 7 (cashews) 14}	€22.50
<i>Charred tenderstem broccoli orange & soy glaze sweet potato crisps toasted cashews</i>	
Wild Atlantic Monkfish Curry ^{1a 4 5 10 11 14}	€28.50
<i>Lemongrass & ginger mussels tomato peppers coconut & lime basmati rice coriander naan</i>	
Chargrilled Chicken Supreme ^{2 4 14}	€23.95
<i>Roasted root vegetables herb mash smoky bacon gravy parsnip crisps</i>	
Dublin IPA Beer Battered Haddock ^{1a 2 3 10 14}	€19.95
<i>Light summer pea & basil puree house cut chips dill caper & lemon mayo</i>	
Hickory BBQ Chicken & Pork Ribs ^{2 4 14}	€23.50
<i>BBQ chicken thigh spiced apple slaw chilli rubbed corn Cajun dusted house fries</i>	
Prime 8oz Salt Aged Beef Burger ^{1a 2 3 6 14}	€19.95
<i>Black Barrel aioli Dubliner cheddar tobacco onions Waterford blaa dill pickle lettuce house cut chips</i>	

SIDE BITES

Parmesan & Truffle Fries ^{2 3 14}	€5.00
Crispy Battered Onion Rings ^{1a 3 14}	€4.50
Hand Cut Fries with Herb Sea Salt	€4.50
House Tossed Salad with Mixed Seeds ¹⁴	€4.50
Charred Broccoli with Soy & Cashew Nuts ^{5 7 (Cashews)}	€5.00

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DESSERTS

Dark Chocolate & Whiskey Tart ^{1a 1b 2 3 5 14}	€9.25
<i>Feuillantine molten chocolate Black Barrel sauce Jameson gelato</i>	
Portmarnock Pavlova ^{2 3}	€8.50
<i>Blood orange sorbet rhubarb & strawberry compote mascarpone cream</i>	
Jameson House Cheese ^{1a 1b 2 3 9}	€16.00
<i>Smoked gubeen Cashel blue Carrigaline garlic & herb Portmarnock honey & pear chutney homemade lavoche</i>	
Classic Vanilla Crème Brûlée ^{1a 2 3 7} (Pistachio/ Almond)	€8.75
<i>Mixed nut biscotti summer berry fruit compote</i>	
Coconut Panna Cotta ^{1a 1b 2}	€8.50
<i>Tropical set cream passion fruit sauce mango salsa lime tuile</i>	
Co. Wexford Artisan Sorbet	€8.50
<i>Wexford strawberry lemon & basil raspberry seasonal fruit</i>	
Co. Wexford Artisan Ice-cream ^{1a 2 3 7} (Pistachio/ Almond)	€8.50
<i>Salted caramel chocolate vanilla homemade tuile biscuits</i>	

COFFEE

Americano	€3.80
<i>Espresso topped with hot water</i>	
Latte	€4.10
<i>Espresso and steamed milk topped with creamy foamed milk</i>	
Cappuccino	€4.10
<i>Espresso with equal amounts of steamed and foamed milk</i>	
Flat White	€4.10
<i>Ristretto and steamed velvety flat milk</i>	
Espresso	€3.65
<i>Shot of espresso extracted the Italian way</i>	
Espresso Macchiato	€3.65
<i>Espresso marked with foamed milk</i>	
Espresso Con Panna	€3.65
<i>Espresso marked with whipped cream</i>	
Iced Coffee	€4.10
<i>Espresso topped with hot water, milk, ice</i>	
Mocha	€4.60
<i>Espresso, rich chocolate sauce and steamed milk</i>	
Hot Chocolate	€4.10
Irish Coffee	€9.50
<i>Hot Coffee, Jameson Irish Whiskey, sugar, whipped cream</i>	
Bailey's Coffee	€9.50
<i>Hot coffee, Bailey's, sugar, whipped cream</i>	
French Coffee	€9.50
<i>Hot coffee, kahlua, cointreau, sugar, whipped cream</i>	
Calypso Coffee	€9.50
<i>Hot coffee, kahlua, dark rum, sugar, whipped cream</i>	
Syrups (Ask your server for current flavours)	€0.50 PER SHOT

TEA

Bewley's Original Tea	€3.65
Bewley's Earl Grey Tea	€3.65
Bewley's Camomile Herbal Infusion Tea	€3.65
Bewley's Pure Peppermint/Spearmint Tea	€3.65
Bewley's Green Sencha Herbal Infusion Tea	€3.65
Bewley's Pure Roobis Tea	€3.65

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DINNER MENU €49.00

STARTERS

Crispy Duck Spring Roll ^{1a 2 3 4 5 9 12 14}

Asian marinated slaw | black sesame | peanut satay dip | coriander | lime

Panko Crumbed Howth Fish Cake ^{1a 1b 2 10 11 14}

Dill & lemon mayonnaise | radish | pickled fennel slaw | preserved lemon

Portmarnock Caesar Salad ^{1 2 3 6 10 14}

Little gem | bacon lardons | croutons | aged parmesan | house dressing

MAINS

Low & Slow Lislin Pork Belly ^{2 4 5 7 (cashews) 14}

Charred tenderstem broccoli | orange & soy glaze | sweet potato crisps | toasted cashews

Sweet Potato & Courgette Fritters ^{(V) 14}

Roasted red pepper & red onion salsa | vegan black garlic & truffle aioli | rocket

Chargrilled Chicken Supreme ^{2 14}

Roasted root vegetables | herb mash | smoky bacon gravy | parsnip crisps

Clover & Leek Crusted Salmon Loin ^{1a 2 3 5 10 14}

Chive & buttermilk potato boxty | shallot tartare dressing | crispy leeks

Served with House Potatoes & Vegetables ²

DESSERTS

Dark Chocolate Brownie ^{1 2 3 5 7 (pecans)}

Warm chocolate brownie | vanilla bean ice-cream | candied pecan

Classic Vanilla crème Brûlée ^{1a 2 3 7 (Pistachio/ Almond)}

Mixed nut biscotti | summer berry fruit compote

Portmarnock Pavlova ^{2 3}

Blood orange sorbet | rhubarb & strawberry compote | mascarpone cream

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CHILDREN'S MENU

STARTERS

Freshly Made Seasonal Soup with Homemade Soda Bread ^{1a 2 4 14} €3.50

Cheesy Garlic Bread ^{1a 2} €5.00

Fruit Salad Coupe €5.00

MAINS

Mini Fish Goujons ^{1a 2 3 10 14} €9.50

Tartare sauce with chips and zesty lemon

Buttermilk Chicken Tenders ^{1a 2 3 5 14} €9.50

Mini salad with garlic mayonnaise and chips

Little Penne Pasta ^{1a 2 3 4 9 14} €7.50

Tomato sauce and parmesan cheese

Bangers & Mash ^{1a 2 3 4 5 14} € 9.50

Pork sausages with gravy and buttery mash

DESSERTS

Scúp Vanilla Ice Cream with Rich Chocolate Sauce ^{1a 2 3 5} €4.50

Rich Chocolate Brownie ^{1a 2 3 5} €4.50

Warm chocolate brownie with creamy vanilla ice-cream

Ice-cream Sandwich ^{1a 2 3 5} €4.50

Chocolate chip cookies and vanilla ice-cream

