



SEAVIEW HOUSE HOTEL



A LA CARTE MENU

APPETIZER

Warm Chicken & Leek Croute

€12.50

Bantry Bay Crab Salad V

Dressed Crab, Traditional Marie Rose Sauce

€14.50

Pan Seared Dunmanus Bay Scallops

Clonakilty Black Pudding & Pea Puree

€15.00

Soup

Choose from **Garden Vegetable** V GF or **Roasted Red Pepper**

€7.00

Smoked Salmon Bake V

Pasta, Sundried Tomato, Truffle Oil, Vegan Cheese, Wilted Spinach

€13.00

Wild Atlantic Way Seafood Chowder

€11.50

SALADS & SORBET

Sorbet of the Day V GF

€6.00

Mixed Leaves Salad

€8.00

Warm Pear, Walnut & Beetroot Salad

€11.50

Honeyed Goats Cheese & Roast Fig Salad V GF

€14.50

ENTREE

West Cork Rack of Irish Lamb, French Dressed Lamb GF

Garlic Potato & Rosemary jus

€34.00

8oz Irish Beef Fillet GF

Shallots & Red Wine Sauce

€35.00

Roast Castletownbere Monkfish

Tarragon Hollandaise

€30.00

Pan Fried Black Sole

On the Bone, Sauce Vierge

€38.00

Roast Supreme of Guinea Fowl

Apricot Stuffing, Wild Mushroom Sauce

€27.00

Surf & Turf

Beef Medallions, John Dory, Prawn Cream

€36.00

All our meats are sourced locally & can be traced from Farm to Fork

If you have any dietary requirements or prefer your food cooked, do not hesitate to let us know, we will adapt our dishes where possible.



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VEGETARIAN OPTION

Moroccan Ratatouille V GF

Moroccan Style Vegetable Ratatouille, Spiced Couscous

€23.00

DESSERTS

Poached Plum & Red Wine Granita V GF

€8.00

Apple Crumble GF

€8.00

Peach Crème Brulee

€8.00

Chocolate Tart

€8.00

DESSERT SPECIALS

Roast Pineapple Meringue GF

€8.00

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