

OUR SAMPHIRE DINNER MENU

Welcome one and all to Samphire @ Garryvoe Hotel. We aim to please and want you leaving us better than you came in, having relaxed, soaked up the atmosphere and enjoyed the bounty of our local menu, which has been carefully planned by our Head Chef Kevin O'Sullivan in collaboration with Franco, Lizé & Sachin.

We source as much of our fresh produce as possible close to home taking advantage of local provenance. Sit back, relax and let us Wine & Dine you for the evening!

Beginnings.....

Two Giant Rossmore Oysters 13

Poached in Lemon Garlic Butter, Apple Gel & Pickled Apple. Garnished with fennel.

Whiskey Cured Salmon 12

Served with Yuzu, Orange Gel, Fried Leeks and topped with Watercress

Five Way Tomato 11

5 different tomato varieties prepared in five different ways. Served with a Goat's Cheese Mousse

Pan Fried Squid 12

Served with a Butternut Purée, a Chive Sauce & Roasted Cauliflower Florets

Beef Tartare 12

Beef with Coriander Crème, Cured Egg Yolk, fried Garlic Chips. Served on a marrow bone.

Soup of the Day 9

Creamy Brown Onion

Main Event

Beef Fillet 36

Truffle Mash, Tenderstem Broccoli, Carrot Purée & Jus

Pan Roast Duck 34

Roast Duck served with Honey, Fried Polenta, Asparagus and an Orange Marmalade Sauce

Roasted Turbot 33

Served with Romanesco, Purple Mash Puree and a Prosecco Butter Sauce Espuma

Monkfish 36

Monkfish grilled in a banana leaf, Red Pepper & Pak Choi

Tomahawk Steak for Two 78

Served with Duck Fat Potatoes, Truffle Mash, Roast Vegetables & Chimichurri Sauce

Cauliflower Steak 28

Roasted Cauliflower Steak, Carrot Purée, Truffle Mash & Salsa Verde

To Finish.....

Crème Brulée 10

Dark Chocolate Cremeux, Honeycomb Pieces & Passion Fruit Gel

Chocolate Mousse 10

Chocolate Glaze, Coffee Crumbs, Toasted Meringue, Raspberry Gel

Orange Bavarois 10

Meringue, Orange Curd & Chocolate ice-cream

Cheeseboard for One 12

Selection of 3 different cheeses, flatbread, Seed Loaf, Figs & Chutney

To finish off your evening, a little treat from Chef Lizé Handmade Truffle filled with Butter Caramel