



SNACKS

Duck Prosciutto, Sesame Seeds, Pear 🍷	€ 5.50	Beef Kofta, Teriyaki Sauce	€ 5.00
Tomato and Mozzarella Beignet 🍷	€ 4.50	Pork Sausage Roll, HP Sauce	€ 5.50
Smoked Salmon Rosti, Kale	€ 5.50	'Buffalo' Sea Bass, Chive Mayo	€ 5.00

STARTERS

Local Chicken Liver Pâté

Focaccia, pear chutney

€ 13.50

Sweet Potato Velouté 🍷

Potato and chorizo beignet, brown butter

€ 13.50

Warm 'Caesar Salad'

Chicken terrine, Caesar dressing, baby gem lettuce, duck prosciutto

€ 14.00

Asparagus and Local Peppered Cheeselet Tart 🍷

Basil pesto, sourdough crisp, petite salad

€ 14.00

Grilled Scottish Scallops

Cauliflower purée, teriyaki glaze, savoury crumble, smoked oil, potato

€ 15.50

Sea Bass and Local Prawn Gyoza

Prawn tartar, prawn dashi, cucumber, tapioca crisp

€ 15.00

PASTA

Carbonara Scarpinocc

Aged pecorino, guanciale, egg yolk purée

€ 14.50 | € 19.50

Beef Short Rib Tortellini

Smoked cheddar emulsion, field mushrooms, hazelnut crumble

€ 15.00 | € 20.00

Local Prawn Tagliatelle

Prawn bisque, preserved lemon, soft herbs

€ 16.00 | € 21.00

'Caprese' Ravioli 🍷

Tomato and mozzarella royal, cherry tomatoes, basil beurre blanc

€ 14.50 | € 19.50

Cacio e Pepe Aged Acquerello Risotto

Duck prosciutto, buckwheat

€ 15.00 | € 20.00

MAIN COURSES

Grilled Beef Rib Eye

Textures of mushroom, garlic butter, rösti potato

€ 33.50

Beef Short Rib

Bacon cassoulet, creamed potatoes, crispy onions, jus

€ 29.00

Fish of the Day

Please ask our server for the fresh fish of the day

Duck Breast

Sweet potato, raisins, duck leg sausage, Hoi son glaze, jus

€ 29.00

Baby Chicken `Schnitzel`

Smoked Maltese sausage, sweet corn, potato and celeriac ragout, jus

€ 27.50

Braised Saddle of Lamb

Courgette, red pepper purée, chickpea panisse, black olive jus

€ 30.00

Croustade

King oyster mushrooms, hazelnuts, pickled mustard seeds, crispy kale

€ 29.00

Chateaubriand for Two

Rösti potato, grilled broccolini, beef jus

€ 75.00

SIDE DISHES

Polenta Fries € 4.00

Hand Cut Potato wedges € 4.00

Grilled Broccolini  € 5.50

Chickpea Panisse € 4.00

SAUCES

Wild Mushroom Sauce € 4.00

Peppercorn and Brandy Sauce € 4.00

Beef Jus € 4.00

 Denotes vegetarian dishes

 Denotes items prepared without any gluten containing ingredients

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.

Prices are inclusive of VAT. All items are subject to availability.



VEGAN MENU

STARTERS

Kale and Pea Tart

Mozzarella, preserved lemon, and I.G.P. hazelnuts

€ 12.50

Broccolini and Beetroot Salad 🌾

Balsamic, spiced chickpeas, and local olive oil

€ 13.50

MAIN COURSES

Aged Acquerello Sweet Potato Risotto 🌾

Feta cheese, and candied walnuts

€ 18.50

Sweet Potato Croustade

Pickled mustard seeds, hazelnuts, and king oyster mushrooms

€ 22.00

DESSERTS

Coconut Panna Cotta 🌾

Served with seasonal fruit

€ 7.00

Cassata Siciliana

Vegan ricotta, and candied fruit

€ 8.00

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DESSERTS

Dark Chocolate Delice
Poached pears, and pistachio ice-cream
€ 8.50

'Tiramisu' Tart
Whipped mascarpone & coffee mousse,
chocolate ice-cream
€ 8.00

'Snickers'
Peanut, caramel, and milk ice-cream
€ 8.00

Coconut Panna Cotta
Served with stewed fruit
€ 7.00

Cherry & Vanilla Cheesecake
Coconut crumble, and cherry ripple ice-cream
€ 8.00

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