

SNACKS

Duck Prosciutto, Sesame Seeds, Pear ③ € 5.50Beef Kofta, Teriyaki Sauce€ 5.00Tomato and Mozzarella Beignet ②€ 4.50Pork Sausage Roll, HP Sauce€ 5.50Smoked 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

Textures of mushroom, garlic butter, rösti potato € 33.50

Beef Short Rib Bacon cassoulet, creamed potatoes, crispy onions, jus

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

Baby Chicken "Schnitzel" Smoked Maltese sausage, sweet corn, potato and celeriac ragout, jus

Braised Saddle of Lamb Courgette, red pepper purée, chickpea panisse, black olive jus

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

> Chateaubriand for Two Rösti potato, grilled broccolini, beef jus € 75.00



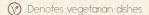
SIDE DISHES

Polenta Fries € 4.00 Hand Cut Potato wedges € 4.00 Chickpea Panisse € 4.00

SAUCES

Wild Mushroom Sauce € 4.00 Peppercorn and Brandy Sauce € 4.00 Beef Jus € 4.00





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



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

Sweet Potato Croustade Pickled mustard seeds, hazelnuts, and king oyster mushrooms

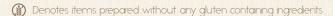
DESSERTS

Coconut Panna Cotta ® Served with seasonal fruit

Cassata Siciliana Vegan ricotta, and candied fruit € 8.00







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DESSERTS



`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 $\in 8.00$







