



In-House Baked Focaccia & Dip

## STARTER

Soup of The Day

or

Gozitan Asparagus & Local Peppered Cheeselet Tart 

Basil Pesto, Hazelnuts, Salad Leaves

or

Local Pecorino Ravioli 

Cherry Tomato Sauce, Basil, Confit Garlic

(Can also be chosen as a Main Course Option)

## MAIN COURSE

Local Wild Fish of The Day

or

Slow Cooked Corn Fed Chicken Breast 

Peas, Baby Potatoes, Jus

or

Grilled Grain Fed Beef Rib Eye 

Caramelised Onions, Chive Emulsion, Creamed Potatoes

or

Sweet Potato Croustade 

Pickled Mustard Seeds, Hazelnuts, King Oyster Mushrooms

All mains are served with vegetables and potatoes

## DESSERT



Dessert of The Day

or

Ice-Cream/Sorbet

## BEVERAGE

1 Glass of Local Wine or 1 33cl Local Cisk Beer or Free Flowing Water

 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.