

FOOD MENU

STARTERS

BEEF CARPACCIO black garlic, celeriac, aged parmesan	19	LOCAL PRAWNS LINGUINE rossi prawns, preserved lemon, soft herbs	19
GBEJNA – LOCAL CHEESE MOUSSE  heirloom tomato, basil oil, black olive powder	17	LOBSTER RAVIOLI lobster sauce, herbs, pickle fennel	21
RABBIT CROQUETTE truffle aioli, pickle mushrooms, tarragon	18	LAMB TAGLIATELLE pulled lamb, smoked ricotta, aubergine puree	17
SEARED SCALLOPS Pumpkin, saffron, pine nuts	19	PUMPKIN RISOTTO  smoked burrata, soft herbs, aged balsamic vinegar	16
FISH CAKES smoked eel, leek's mayo, fermented potato crisps	16	MARINATED CARROT   tahini, pumpkin & fennel seeds granola	14

MAIN COURSE

AGED GRASS FED BEEF RIBEYE beets and juniper sauce, fermented onion, potato foam	36	FREE RANGE CHICKEN harissa, za'atar, fermented chili oil	27
GRILLED OCTOPUS cumin ratatouille, red pepper sauce, smoked cream	33	LAMB RUMP pickled aubergine, black lemon, orzo	32
GRILLED CABBAGE   spring onion pesto, quinoa, carob glaze	22	CATCH OF THE DAY ask server	MP

All mains are served with roast potatoes

SIDES

Mixed Green Salad	5
Heritage Tomato Salad	5
Seasonal vegetables	5
Hand Cut Fries	5

Restaurant is CLOSED every Tuesday

Should you have any specific dietary requirements, kindly advise your server.

Not all ingredients are listed in the menu descriptions

Room Service Fee 10 Euros per order will be added to your bill