



FOOD MENU

STARTER

CALAMARI FRITTI - 14.00
Saffron aioli

GRILLED SMOKED OCTOPUS - 14.00
Herb barley salad & harissa vinaigrette (LF)

LOCAL RED PRAWN CARPACCIO - 16.00
Ginger & grapefruit gel (GF) (LF)

LENTIL SALAD - 8.50
Lentil, cumin roast butternut squash & fennel (V)

CLASSIC BEEF TARTAR - 17.50
Shallots, caper berries, pickled baby
cucumber & confit egg yolk (LF)

CHICKEN & RABBIT TERRINE - 13.50
Chicken liver pate, pickled vegetables
& Barolo reduction (LF)(GF)

BURRATA - 11.75
Orange, grapefruit, fennel,
hazelnut & herb oil (VG)



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PASTA & RISOTTO

HOMEMADE TORTELLACI - 17.50 / 24.00
Scallop & prawn, wilted spinach & prawn bisque

TAGLIATELLE - 14.50 / 19.00
Porcini & mixed field mushrooms, Italian sausage,
nduja & pine nuts

CARNAROLI RISOTTO - 14.50 / 19.00
Butternut squash, Taleggio & guanciale

HOME MADE POTATO GNOCCHI - 14.50 / 20.00
Gorgonzola, walnuts & pecorino (VG)



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MAIN

BEEF FILLET - 34.50

Root vegetable fricasse, braised shallots & thyme jus (GF) (LF)

DUCK BREAST - 23.50

Carrot puree, dauphinoise, charred apricot & red wine jus (GF)

STUFFED CHICKEN SUPREME - 23.50

Whole grain mash, crushed carrots & jus (GF)

PORK BELLY - 23.50

Pork cheek croquette, fennel, puree, apple compote & puffed pork skin (GF)

VEAL ON THE BONE - 29.50

Braised cabbage & caramelised cauliflower puree (GF)

FISH OF THE DAY (GF) - M.P

All mains are served with roast potatoes.

SIDES

Mix Leaf Salad	€3.25
Seasonal Vegetables	€3.25
Mashed Potatoes	€3.25
Fries	€3.25
Truffle Polenta Fries	€3.25

SAUCES

Mushroom & Porcini	2.25
Peppercorn & Whiskey	2.25
Gorgonzola	2.25

Should you have any specific dietary requirements, kindly advise your server.
GF - Gluten Free, LF - Lactose Free, VG - Vegetarian, V - Vegan