

FOOD MENU

STARTER

CALAMARI FRITTI Saffron aioli	15.50	CLASSIC BEEF TARTAR Shallots, caper berries, pickled baby cucumber & confit egg yolk (LF)	17.50
GRILLED SMOKED OCTOPUS Herb barley salad & harissa vinaigrette (LF)	15.50	CHICKEN & RABBIT TERRINE Chicken liver pate, pickled vegetables & Barolo reduction (LF)(GF)	14.50
TORCHED SCALLOPS Compressed raw apple & maple emulsion (GF) (LF)	17.50	BURRATA Orange, grapefruit, fennel, hazelnut & herb oil (VG)	12.75
LENTIL SALAD Lentil, cumin roast butternut squash & fennel (V)	8.50		

PASTA & RISOTTO

HOMEMADE TORTELLACI Scallop & prawn, wilted spinach & prawn bisque	17.50	24.00	CARNAROLI RISOTTO Butternut squash, Taleggio & guanciale	15.50	19.00
TAGLIATELLE Porcini & mixed field mushrooms, Italian sausage, nduja & pine nuts	16.50	19.00	HOME MADE POTATO GNOCCHI Gorgonzola, walnuts & pecorino (VG)	15.50	20.00

MAIN

BEEF FILLET Root vegetable fricasse, braised shallots & thyme jus (GF) (LF)	31.50	STUFFED CHICKEN SUPREME Whole grain mash, crushed carrots & jus (GF)	23.50
DUCK BREAST Carrot puree, dauphinoise, charred apricot & red wine jus (GF)	24.50	PORK BELLY Pork cheek croquette, fennel, puree, apple compote & puffed pork skin (GF)	24.50
		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

Minimum spend on food is €19 p.p

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

GF - Gluten Free , LF - Lactose Free , VG - Vegetarian , V - Vegan