

FOOD MENU

STARTERS

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|--|----|--|----|
| TRIO OF CRUDI mango jell citrus & dill dressing red amaranth | 20 | WHITE ASPARAGUS RISOTTO mascarpone vegetables crisp parsley oil | 17 |
| BEEF CARPACCIO arugula vinaigrette truffle aioli charred capers parmesan shavings | 17 | HOME MADE RAVIOLI nero sepia wild seabass blushed tomatoes lemon butter sauce | 16 |
| QUAIL wrapped in pancetta pommes primitivo jus | 16 | GNOCCHI DI BARBABIETOLA broccolini dolcelatte cream black olive dust | 15 |
| MUSHROOMS IN GARLIC wild mushrooms confit garlic herb cream toasted focaccia | 14 | TAGLIATELLE slow cooked Maltese sausage ragout herb crust | 15 |

MAIN COURSE

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|--|----|--|----|
| RABBIT CONFIT spinach leaves iberico ham camomile broth fondant potatoes | 26 | LOCAL PORK BELLY caramelized apple heritage carrots black pudding bon bon thyme jus | 26 |
| CHICKEN SUPREME cauliflower purée wild mushrooms blue cheese sauce | 24 | BEEF FILLET heritage carrot pommes dauphine shallot, jus | 33 |
| DUCK BREAST celeriac croquettes glazed root vegetables savoury granola cherry reduction | 28 | FISH OF THE DAY MARKET PRICE | |

All mains are served with roast potatoes.

SIDES

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|-----------------------|---|
| Mixed Salad | 4 |
| Hand Cut Chips | 4 |
| Truffle Polenta Chips | 5 |
| Seasonal Vegetables | 4 |

SAUCES

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|--------------------|---|
| Mushroom & Porcini | 3 |
| Peppercorn Sauce | 3 |
| Bèarnaise | 3 |

Minimum spend on food is €24 p.p

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

Not all ingredients are listed in the menu descriptions