



FOOD MENU

STARTERS

SOUP OF THE DAY ask server	14	RABBIT TERRINE chicken liver pate carrot & pistachio home made pan-brioche	17
FISH TARTARE avocado jelly lime jelly grapefruit	17	TORTELLACCI seabream crostaceus bisque grey mullet bottarga	16
BEEF TARTARE gherkin egg 63° dijon parsley oil	17	MILLEFOGLIE white lamb ragu saffron & parmesan bechamel sauce grated dark chocolate	16

MAIN COURSE

DUCK BREAST million layer potato forest fruit sauce greens	28	PORK BELLY caramelised apples root vegetables grilled fennel apple sauce	26
BEEF FILLET aubergine rolls balsamic vinegar reduction flakes maldon salt	33	LAMB SHANKS sauté broccoli mint sauce	28
RABBIT ROULAND Maltese sausage & spinach roasted spring onion bone reduction	26	FISH OF THE DAY ask server	MP

All mains are served with roast potatoes

SIDES

Mixed Salad	5
Seasonal vegetables	5
Beer butter onion rings	6

SAUCES

Mushroom	3
Pepper	3
Balsamic vinager	3

Minimum spend on food is €26p.p
Should you have any specific dietary requirements, kindly advise your server.
Not all ingredients are listed in the menu descriptions