

# STARTERS

## **WAGYU BEEF CARPACCIO**

tomatoes, aged balsamic vinegar, parmigiano reggiano & mustard leaves

**€12.95**

## **CHEVRE CHEESE SOUFFLÉ**

mushrooms, mustard, rocket leaves & candied walnuts

**€11.95**

## **GRILLED OCTOPUS TENTACLES**

saffron, tomatoes, capers, olives & parsley

**€13.95**

## **LOCAL SALTED COD BITES**

sous chef gary's signature umami sauce, micro greens & coriander

**€11.95**

## **SMOKED BARBARY DUCK SALAD**

orange, beetroot, cashew nuts & caraway seeds

**€12.95**

Should you be intolerant to any drink/food substances or suffer from specific allergens,  
please inform your host upon placing an order.

# PASTA & SOUP

## **CAULIFLOWER VELOUTE**

soft cheese royal & croutons

**€9.95**

## **“MY WAY” MINISTRONE SOUP**

homemade sourdough croutes

**€9.95**

## **ACQUERELLO RISOTTO**

prawns, onion & sorrel

**€16.95**

## **EGG PAPPARDELLE “ALLO SCOGLIO”**

mussels, calamari, octopus, tomato & tarragon

**€17.95**

## **HOMEMADE CHICKEN TORTELLONI**

guanciale, mushrooms & pecorino stagionato

**€15.95**

## **HOUSE RAVIOLI WITH LAMB CONFIT**

tomatoes, stracciatella cheese, asparagus & chervil

**€15.95**

Should you be intolerant to any drink/food substances or suffer from specific allergens,  
please inform your host upon placing an order.

# MAINS

## **PAN FRIED SEA BASS**

capsicum, samphire, calamari & potatoes, persilade

**€23.95**

## **SOUS VIDE LOCAL PORK BELLY**

chorizo, spinach, barley, garlic, pork skin & mashed potatoes

**€21.95**

## **PAN FRIED LAMB CHUMP**

chickpeas, kale, harissa, mint, yogurt & couscous

**€22.95**

## **CHARCOAL GRILLED BEEF RIB EYE**

root vegetables, polenta, bone marrow & beef jus

**€27.95**

## **FRENCH RACK OF MILK FED VEAL**

dauphinoise potatoes, chantarelle, sweet corn & veal jus

**€26.95**

## **PAN SEARED SADDLE OF RABBIT**

stuffed with chicken farce, cabbage, guanciale, baby potatoes & fennel

**€25.95**

Should you be intolerant to any drink/food substances or suffer from specific allergens,  
please inform your host upon placing an order.

# DESSERTS

**PEAR TARTE TATIN**

**€6.95**

**BANANA AND TOFFEE**

**€6.95**

**CHOCOLATE AND SALTED CARAMEL DELIGHT**

**€8.95**

**DARK CHOCOLATE FONDANT**

fresh berries & vanilla ice cream

**€8.95**

**WHITE CHOCOLATE NEW YORK CHEESECAKE**

textures of raspberries

**€8.95**

Should you be intolerant to any drink/food substances or suffer from specific allergens,  
please inform your host upon placing an order.