

TO START

Homemade Chick Peas & Cumin Soup

served with a savoury brioche filled with apricot chutney & chicken liver parfait

Thai Curry Mussel Soup

traditional thai panang with fresh local mussels & coconut milk

Insalata di Quaglia

cannellini beans, artichoke hearts & orange salad topped with quail breast kebab wrapped in pancetta

Gnocchi al Pesto di Rucola e Limone

homemade potato gnocci tossed in a homemade lemon, rocket & almond pesto

Frittura di Calamari

battered squid accompanied by chef's special remoulade & a seasonal leaf salad

Spaghetti di Mare

tossed pasta with an assortment of seafood & basil

Brioche ai Funghi (V) (supplement €5.00)

Homemade brioche topped with sautéed wild mushrooms & goats cheese

MAIN COURSE

Grilled Argentinian Rib Eye (300g)

served with pepper sauce & roast potatoes

Chicken Supreme

pan roasted chicken breast served with a greek salad

Crispy Local Pork Belly

slow roasted pork belly served with a red wine reduction

Slow Roasted Fillet of Fresh Salmon

served with crushed potatoes & mediterranean sauce

Risotto alla Giardiniera (V)

arborio rice cooked with mint & petit pois, topped with ricotta salata

Char-Grilled Fresh Irish Grass Fed Fillet of Beef – 250g (supplement €10.00)

served with horseradish mash & beef jus

Char-Grilled Fresh Wagyu Beef Rib Eye – 350g (supplement €19.00)

served with herb butter, potato fries & petit salad

DESSERT

A Selection of Homemade Desserts

€47 per person

gluten free & wholemeal pasta available on request