

## Mains

<b>Crispy Local Pork Belly</b>	<b>€15.50</b>
slow roasted pork belly served with a spicy apple & coriander salad	
<b>Homemade Fresh Beef Burger – 250g</b>	<b>€16.50</b>
served with truffle guacamole, dutch goats cheese, crispy parma ham, lettuce & tomato, finished with black truffle shavings	
<b>Duo di Pollo</b>	<b>€17.50</b>
pan roasted chicken supreme, topped with herbs butter & served with a homemade chicken liver parfait & mushroom spring roll, accompanied with a gel of strawberry & thyme vinegar	
<b>Duo di Vitello</b>	<b>€18.00</b>
consisting of petit veal Milanese & petit veal al limone, served with rocket & chips	
<b>Vitello al Rosemarino</b>	<b>€24.90</b>
pan roasted veal chop served on a tower of polenta chips, finished with roasted garlic, lemon & rosemary jus	
<b>Grilled Fresh Argentinian Aged Rib Eye – 300g</b>	<b>€22.50</b>
served with café de paris butter & petit salad	
<b>Fresh Wagyu Rib Eye – 250g</b>	<b>€32.00</b>
pan roasted wagyu rib eye, served with black truffle sauce & fresh black truffle shavings	
<b>Char Grilled Irish Grass Fed Fillet of Beef – 250g</b>	<b>€27.50</b>
with a red wine reduction & velouté of roasted garlic, smoked with applewood	
<b>Chef's Fresh Fish &amp; Chips</b>	<b>€14.50</b>
served with minted mushy peas, potato fries & a twisted tartar sauce	
<b>Slow Roasted Fillet of Fresh Salmon</b>	<b>€17.95</b>
served with a salad of fresh fennel, orange & sesame seeds	
<b>Fresh Local Seabass</b>	<b>€18.50</b>
pan roasted fresh seabass, served on a bed of greek salad	
<b>Village Fish Platter – serves 2</b>	<b>€49.50</b>
consisting of pan roasted fresh seabass, sauté of fresh clams & mussels, sauté of prawns & fried fresh calamari	
<b>Fresh Fish</b>	
price according to the market, please ask your server for today's fresh catch	

*All main courses are served with chips*