### Starters

- **Soup Of The Day** - ask your server for today's soup
- **Torn Mozzarella Di Bufala Salad** - Parma Ham crisps, red peppers & basil dressing - €10.95
- **Chickpea Fritters** - Tzatziki with coriander - €8.95
- **Salt Beef** - crisp mixed leaves, home made piccalilli - €11.95
- **Smoked Haddock Baked Eggs** - spinach, Gruyère & toasted bread - €10.95
- **Parfait** - chicken liver parfait, homemade chutney - €8.95

An extra €3.00 charge will be implemented for starters served as a single dish.

### Pasta

- **Ravioli Guanciale & Pecorino** - ricotta filled ravioli, thyme & pine nuts - €11.95
- **Linguini Nero Di Seppia** - squid cooked in cuttlefish ink - €11.95
- **Spaghetti Gamberi & Zucchine** - prawns & marrows cooked in garlic, prawn bisque - €12.95
- **Rigatoni Pork** - peas, grainy mustard & a touch of cream - €10.95
- **Risotto** - arborio rice with pumpkin, sage & Grana Padano - €10.95

### Mains

- **Rib Eye Steak** - 300 grams of 21 day aged Argentinian rib eye, cooked to your liking & served with a variety of mustards - €22.95
- **Braised Oxtail & Tongue** - with mash potato & red wine jus - €23.95
- **Boneless Quail** - cajun & pepper spiced, warm mixed grain & seed salad - €19.95
- **Pork Fillet** - pan roasted, puy lentils, pancetta & jus - €18.95
- **Fresh Fish** - ask your server for the catch of the day, price varies according to daily catch

All main courses are served with potatoes.

### Sides

- **Pumpkin seeds, brandy sultanas salad** - €3.95
- **Braised fennel & leek with Grana Padano** - €2.95
- **Honey & mustard roasted carrots** - €2.95
- **Cauliflower Cheese** - €2.95