

## Starters

Soup Of The Day- ask your server for today's soup	-
Pig's Head - fried. Shallots, capers & egg	€10.95
Mussels- ginger, garlic, chilli, coconut & coriander	€12.95
Sashimi- local wild fish, wasabi dressing, pickled ginger	€12.95
Gratin- butternut squash & brie. Toasted Maltese bread	€9.95
Parfait- chicken liver parfait, homemade chutney	€9.95

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

## Pasta

Ravioli- ricotta filled. Peas, mint & local peppered sheep's cheese	€11.95
Spaghetti Aglio & Olio- peperoncino & local rabbit offal	€10.95
Linguini Gamberi & Zucchine- prawns & marrows cooked in garlic, prawn bisque	€13.95
Paccheri Polipo - local octopus, light tomato sauce & olives	€12.95
Risotto- arborio rice with smoked haddock & spinach	€11.95

## Mains

Rib Eye Steak- 300 grams of 21 day aged Argentinian rib eye, cooked to your liking & served with a variety of mustards	€23.95
Boneless Quail - sesame & cashew cabbage	€22.95
Lamb Rump - kohlrabi, capers, anchovies & parsley slaw	€21.95
Vitello Al Limone- veal escalopes, lemon	€21.95
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
Roast beetroot, hazelnut & aubergine	€2.95
Butternut squash & carrot mash with rosemary	€2.95
Buckwheat & barley salad with omega 3 seeds	€3.95



