

## Starters

Soup Of The Day - ask your server for today's soup	-
Courgette & Local Peppered Sheep Cheese Fritter - greek yoghurt, coriander	€10.95
Local Wild Fish Ceviche - coriander, lime, chilli & pomegranate	€12.95
Panko Crumbed Pig's Fry - home made spicy tomato sauce, shallots & capers	€12.95
Cajun Spiced Boneless Quail - avocado & crispy pancetta	€13.95
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. Gorgonzola, broccoli & toasted pine nuts	€11.95
Spaghetti Aglio & Olio - guanciale & anchovies, caper pangrattato	€10.95
Linguini Gamberi & Zucchini - prawns & marrows cooked in garlic, prawn bisque	€13.95
Rigatoni Ragu d' Anatra - duck leg, light tomato sauce	€12.95
Risotto - arborio rice. Parma Ham, cèpes mushrooms, & a touch of cream	€12.95

## 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
Pan-Roasted Corn-Fed Chicken - leg & breast bone on, peanut sauce	€18.95
Glazed Confit Pork Belly & Crackling - freekeh tabbouleh & chickpeas	€19.95
Calves Liver - caramelised onion. Butternut squash & coconut purée	€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
Pumpkin & parsnip mash with rosemary	€2.95
Cauliflower Cheese	€2.95



