**Starters**

Soup Of The Day - ask your server for today’s soup

Baked Goat Cheese Brie - honey, rosemary & pistacchio €11.95

Fish Tartare- onion, bell pepper, avocado & lime €12.95

Rabbit & Chard Pastillas - minced rabbit & offal in filo pastry. Deep-fried. €12.95

Salad - mangetout, broccoli, anchovies, toasted almonds, pancetta & honey dressing €11.95

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 Fennel Pesto - ricotta filled. Spinach & local peppered sheep cheese €11.95

Spaghetti Nero di Seppia - cuttlefish & ink €12.95

Linguine Gamberi & Zucchine - prawns & marrows cooked in garlic, prawn bisque €13.95

Penne Liver- peas, sage, touch of cream €11.95

Risotto - arborio rice. Maltese sausage, mussels & rosemary, light tomato sauce €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

Local Pork Fillet & Heart - grilled butternut squash & leek €19.95

Lamb Belly Tagine - Moroccan spiced veg, preserved lemons, toasted almonds €19.95

French Rack of Veal - 350 grams, pan-roasted. Lemon & thyme €24.95

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

Mixed greens, olive oil €2.95

Butternut squash & carrot mash, rosemary €2.95

Black rice, picked herbs, spring onions & chilli €3.95