Starters

Soup - ask your server for today’s soup €7.95
Parfait - chicken liver parfait, home-made chutney €9.95
Roast Bone Marrow - parsley, caper & shallot dressing €11.95
Beetroot & Goat Cheese Brie Tarte Tatin - beetroot puree & walnuts €12.95
Fish Tartare - fresh raw seasonal fish. Piccalilli dressing €12.95

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

Pasta

Ravioli - ricotta filled. Smoked aubergine, basil & tomato. Local peppered sheep cheese €11.95
Spaghetti Polipo - braised octopus, red wine & tomato sauce. Olives, capers & chilli €12.95
Linguine Gamberi & Zucchine - prawns & marrows cooked in garlic, prawn bisque €13.95
Pappardelle - pork ragù, touch of cream €12.95
Risotto - Parma Ham & cèpes mushrooms €12.95

Mains

Rib Eye Steak - 300 grams of free range Irish rib eye, cooked to your liking. Served with a variety of mustards €23.95
Veal & Offal - peppered pan-roasted veal rump, crispy sweetbread, curried tripe €24.95
Braised Local Rabbit - in white wine & garlic €18.95
Roast Quail - stuffed with Maltese Sausage. Cannellini beans & cabbage fricassee €23.95
Bavette Tagliata - 350 grams of seared flank steak, cooked to your liking. Served with a variety of mustards €23.95
Braised Lamb Shank - pomegranate & mint barley €19.95
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

Petit salad with pumpkin seeds & brandy sultanas €3.95
Mixed greens, olive oil €3.95
Carrots, flaked almonds, honey €3.95