



Thursday 10<sup>th</sup> September

#### STARTER

- Risotto with butter poached asparagus & **cheese fondue** €12/17
- Glazed octopus on a beetroot hummus, Gozitan asparagus & baby leaves €12
- Baked Tart Tatin, caramelized beef & onion, crème fraiche & rocket leaves €12
- Oven baked **Brie**, roasted artichokes, tomato jam & crouton €12
- Pan seared foie gras, onion chutney, brioche & sweet paprika €13.5
- Pan cooked boneless quail on lentils & crispy guanciale €12
- Crispy fried calamari tossed with chilli & coriander accompanied with a sweet chilli salsa €12
- Pot of fresh **mussels** tossed with white wine; lemon & garlic €12
- Garganelle with beef, guanciale, mixed mushrooms €12/18

#### MAIN COURSE

- Escalopes of Veal Lemon, served with steamed green vegetables €22
- Tagliata di manzo, beef flank served carved with rocket leaves & **parmesan** shavings €25
- Char grilled French rack of veal served with glazed carrots and parsnips, finished with a whiskey **butter** €26
- Pan seared Duck breast on **creamed** cabbage & smoked pancetta, **potato gratin** €24
- Herb crusted fillet of local pork served with caramelized apple & spiced celeriac stew €24
- Char grilled U.S.D.A Beef Ribeye brushed with a whiskey **butter** & glazed carrots and parsnips €26
- Char grilled beef fillet, steamed veg & drizzled with port wine jus €26
- Lightly seared fresh tuna with a sesame & pepper crust, citrus & soy, steamed vegetables €25
- Roasted fillet of Mediterranean Meagre cooked in white wine and olive oil, served with vegetables €25

**Additional sauces > €2.50 each**

**Bearnaise**

**Peppercorn**

*If you have a food allergy or sensitivity, please ask your server about any ingredients in our dishes before you order your meal*