



STARTERS

CHICKEN GIZZARD

Cream of white onion soup
€9.50

HOME-CURED SALMON

Strained yogurt, seaweed & seed crisp, coriander oil
€12.50

PAN-ROASTED RABBIT LIVER

Creamed polenta, root vegetables
€10.50

FRESH RAVIOLI (V)

Sheep-cheese filling, Sautéed chard, IGP hazelnuts
€13.50

PAPIRI WILD BOAR

Short pasta, wild boar ragu, fricassee of mushroomse
€13.50

MAIN COURSE

MONKFISH TAIL

Jerusalem Artichoke, samphire, guanciale crumb, veal Jus
€26.50

VEAL FILLET

Malted salsify, buckwheat, red wine-glazed pearl-onion
€27.50

BRAISED OXTAIL

Caramelised Parsnips, Horseradish & potato cream, Madeira Jus
€26.50

ROASTED STUFFED QUAIL

Portobello Mushroom, Sunflower seeds, pumpkin cream, chicken jus
€24.50

AUBERGINE STEAK (V)

Grilled smoked cheese, tomato chutney, pine nuts
€20.50

Please advise our staff immediately of any food allergies, intolerances or dietary requirements, every effort will be made to cater for them accordingly and with utmost seriousness.



HOMEMADE DESSERTS

DARK CHOCOLATE & HAZELNUT BROWNIE

Home-made Raspberry Sorbet

BANANA & CARMEL

Banana cake, caramelized banana, caramel ice cream, banana tuile

BAKED BLONDE CHOCOLATE CHEESECAKE

ABeurre noisette Ice-cream, amaretti

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