

# Snacks

⊗ Cumin and chickpea panisse, burnt orange	€5
Nutmeg, parmesan, and seeds	€5
Smoked eel taco, pickled baby gem, spiced tomato	€8
Confit chicken, foie gras and tarragon	€9

#### **Starters**

$\heartsuit$	Heritage carrot, spiced bean, petit salad	€14.50
	Potato and herb velouté, parmesan beignet	€12.50
	EVOO poached local seabass, curried mussel, daikon, dill	€18.50
	Terrine of pork, pistachio and port wine, spiced chutney	€16.50

# Intermediate

Acquerello risotto with Jerusalem artichoke,	€16.50
pumpkin seed and sage	
Pecorino Agnolotti, guanciale, black pepper, egg yolk	€16.50
Red prawn and citrus 'open lasagna,' prawn bisque, chives	€19.50



Kindly inform us if you have any dietary requirements or if you suffer from any food allergies



### Main course

D	Pumpkin, walnut and herb parfait, potato purée	€22
	Fish of the day, salt baked celeriac, XO cabbage, fish 'jus'	(market price)
	Chicken breast, wild mushroom fricassee and tart, jus	€27
	Local Pork sirloin, pickled sweet potato, cauliflower, jus	€29
	Slow cooked Lamb chump & cannolo, fermented tender stem broccoli, bagna càuda	€31
	Duck breast and leg baklava, pickled beetroot & leek, jus	€29.50
	USDA sirloin and braised short rib, confit onion & royal, ju	s <b>€35</b>

#### Desserts

Chocolate, nectarine, and vanilla	€10
Caramel, coffee and cinnamon	€9
Coconut lemon pistachio tart with ricotta ice-cream	€9
Dark chocolate fondant, hazelnut ice cream	€9



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