

# Seed

FLAVOURFUL MOMENTS

## SNACKS

Parmesan & caramelized onion Gougère	€2.50
Mqarrun beignet, braised beef, pecorino, and chives	€2.50
Flaxseed crisp, spiced pumpkin, and citrus	€2.00
Crispy potato, 'porchetta' sauce	€2.00

## STARTERS

Gruyere agnolotti, spiced pumpkin velouté, almond gremolata, parsley	€16.50
Potato gnocchi, confit chicken, nutmeg bechamel, hazelnuts	€16.50
Spaghetti, local seabass, chilli jam & tomato	€18.50
Braised duck with burrata, brioche, nuts & seeds	€18.50
Home smoked Scottish salmon, petit salad, citrus aioli, spiced crisp	€16.50
Tomato & aubergine bayildi tart, wilted greens, and spiced chickpea (v)	€14.50

## SIDES

Roasted cabbage, XO sauce	€4.50
Side salad of baby gem, spring onion, cucumber, herbs, chilli & EVOO	€4.50
Pan seared sprouting broccoli with thyme, rosemary, & garlic	€5.00
Mash, jus, chives, crispy onion	€4.50
Polenta fries, chive emulsion	€4.50
Triple cooked chips	€5.00

## MAIN COURSES

Fish of the day, mussel chowder, wilted greens	(market price)
Stuffed Chicken breast with portobello mushroom, almond & truffle 'pesto', jus	€26.00
Braised Pork cheek bourguignonne, creamed potatoes, silver skin onions	€28.00
Pan roasted beef Ribeye, salt baked celeriac & puree, asparagus, jus	€35.00
Pan seared Duck breast & leg baklava, crushed, & pickled sweet potato, jus	€29.00
Plant based flank 'steak', mushroom, caramelized onion, wilted greens, almonds, vegan 'jus' (V)	€26.00

## DESSERT

Warm chocolate fondant, raspberry sorbet, and cherry gel	€10.00
Chocolate millefeuille, hazelnut praline, pear gel & vanilla ice cream (V)	€10.00
Deconstructed tiramisu, mascarpone mousse, Kahlua ganache, & soaked savoiardi	€10.00
Pistachio cake, milk chocolate cremeux & orange curd	€10.00

2 Course	€40.00
Supplement for beef ribeye	€5.00
Supplement for fish	(market price)
3 Course	€48.00
Supplement for beef ribeye	€5.00
Supplement for fish	(market price)

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

