

## SNACKS

Sweet potato 'puffed bread', pickles (V)	€2.00
Gougère of smoked scamorza	€2.00
Squid ink and nduja arancino, citrus mayo	€2.50
Smoked local tuna 'Korean' corn dog, chilli jam	€3.00

## STARTERS

Slow cooked local octopus, tomato, burnt orange and puffed seeds	€19.50
Braised rabbit belly, burrata, crispy sage, nuts and seeds, toasted focaccia	€17.50
The "tomato", stracciatella and heritage tomato salad, balsamic and EVOO	€16.50
'Ricotta salata' agnolotti, cauliflower velouté, tomato and honey emulsion	€16.50
Linguine with local seabass, bottarga, preserved lemon, soft herbs	€19.50
Pearl couscous 'risotto', local prawns and prawn pangrattato, summer peas	€18.50

## MAIN COURSES

Honey & soy glazed aubergine, baba ghanoush, vegan 'kofta', spiced chickpea (V)	€26.00
Pan seared chicken, basil and zucchini puree, chicken dumpling, jus	€26.00
Pan seared duck breast and leg baklava, sweet potato, jus	€29.00
*Fish of the day, broad bean fricassée, potato gnocchi, and lemon beurre Blanc	(market price)
*Cut of the day, smoked tomato, chimichurri, and French beans	(market price)

## SIDES

Creamed potato, crispy onion, herbs	€4.50
Polenta fries, chive emulsion	€4.50
Pan seared sprouting broccoli with thyme, rosemary, and garlic	€5.00
Seasonal salad	€4.50
Triple cooked chips	€5.00

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

