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## STARTERS

### House Pastrami 'Tartar'

Black Garlic | 24 month Parmigiano Reggiano.....€14

### Local Pumpkin Scarpinocc

Roquefort Velouté | Pumpkin Seed .....€16

### Beef Rib Pressé

Jerusalem Artichoke Foam | Crispy Onion | House Mustard.....€16

### Bottarga Risotto

Chorizo | Lemon | Mussels.....€16

### Octopus Fricassee

Smoked Potato Mousseline | Guanciale | Chives .....€16

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## MAINS

### Cut Of The Day

House Mustard | Sauce Bordelaise.....M.P

### USDA Oak Smoked Beef Brisket

Sauce Soubise | Chow Chow Pickle.....€30

### Trio Of Celeriac

Celeriac Choucroute | Carrot & Ginger velouté.....€22

### Irish Lamb Rump

Merguez | Mole Negro | Whipped Chevre.....€30

### Charcoal Grilled Seabass

Chorizo Aioli | Sauce Meuniere.....€30

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## SIDES

Triple Cooked Potato.....€5

Charred Cabbage.....€5

Sweet Potato Puree.....€5

## DESSERTS

### Basque Cheesecake

Amaretto Ice-Cream | Hibiscus & Blueberry.....€9

### Dulce De Leche Pannacotta

Banana Sponge | Peanut Toffee.....€9

### White Chocolate Delice

Pistachio Dacquoise | Orange.....€9

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