STARTERS

Mushroom Ragu Tagliolini

Vintage Gouda | Pickled Shimeji | Rosemary Oil.....€16

Confit Duck & Foie Gras Terrine

Foie Gras Mousse | Morello Cherry & Port Gel | Walnut Dacquoise.....€20

Ta' Żeppi Farm Pecorino & Fennel Agnolotti

Fennel & Vanilla Velouté | Pickled Fennel | Pine nut.....€18

Smoked Pork Rib Gyoza

Local Prawn Tartar | Cauliflower & White Chocolate Puree | Shoyu Ramen.....€18

MAINS

USDA Prime Hanger Steak

Kohlrabi Fondant | Mushroom & Leek Duxelles | Carob Jus.....M.P

Oak Smoked Beef Brisket

Smoked Potato Puree | Jerusalem Artichoke | Sauce au Poivre.....€35

Braised Brown Butter Cabbage

Apple Cider & Sage Velouté | Celeriac Textures | Green Apple & Chive.....€26

Charcoal Grilled Wild Wreckfish

Fish 'Sausage' | Cornichon & Shellfish Velouté | Hazelnut.....€35

Please ask your server for today's selection of side dishes

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