



**Wednesday 21<sup>st</sup> March**

**STARTER**

Organic carrot soup garnished with Greek yoghurt €7.00

Baked Tart Tatin, caramelized beef & onion garnished with crème fraiche €10.00

Calamari fritti tossed with herbs, chilli, coriander & with a Thai chilli sauce €10.00

Veal Carpaccio, fried Chevre & pickled apple €10.00

Oven baked Brie, crusted artichokes & tomato jam €10.00

Linguine sea urchins, chilli, garlic & shellfish emulsion €12.00/16.00

Pan cooked octopus with lemon, coriander, soy dressing, aubergine & sesame puree €10.00

Pot of fresh mussels cooked with white wine & garlic €10.00

Duo of pan cooked rabbit liver & braised rabbit bellies cooked in lemon & thyme €9.00

Fettucine with pulled pork, mushroom & walnuts €10.00/15.00

**MAIN COURSE**

Escalopes of Veal al limone, steamed vegetables €20.00

Marinated duo of Lamb, Moroccan spiced vegetables, cranberries & almonds €25.00

Char Grilled Irish Beef fillet with green veg & port wine jus €26.00

Pork fillet wrapped in Serrano ham, stuffed with walnut & berry mousse, fondant potatoes & mustard jus €24.00

French Rack of Veal set on root vegetables €25.00

Char Grilled Beef Ribeye brushed with a whiskey butter €25.95

(Tagliata di manzo) Beef Sirloin served carved with rocket leaves & parmesan €25.00

Lightly seared fresh Tuna, olive oil, lemon & roasted vegetables €23.00

Roasted Mediterranean Meagre (Gurbell), olive oil, lemon, roasted vegetables €22.00