



Saturday 4th November

Starters

- Organic pumpkin soup garnished with yoghurt & candied walnuts €7.00
- Baked tart Tatin, caramelized beef & onion, crème fraiche €10.00
- Calamari fritti tossed with herbs, chilli, coriander served with a Thai chilli sauce €10.00
- Spaghetti Vongole, white wine, garlic €10.00/15.00
- Home cured Salmon, Wakame seaweed, sesame & pickled ginger €9.00
- Aubergine parmigiana garnished with a petit salad €8.50
- Pan roasted quail stuffed with local sausage, fried quail egg & barley €12.00
- Mozzarella di bufala on a tomato jam, beetroot & flat bread €9.00
- Duo of braised rabbit bellies in lemon & thyme & pan-fried rabbit liver €9.00
- Lamb ravioli tossed with cumin scented lentils & shaved Pecorino €10.00/15.00

Main course

- Escalopes of Veal al limone, steamed vegetables €19.00
- Slow cooked beef cheek with braised root vegetables & pomme puree €23.00
- Rack of Lamb scented with rosemary, Moroccan spiced vegetables, cranberries & almonds €24.00
- Char grilled Irish Beef fillet & forest mushrooms €25.00
- (Tagliata di manzo) Beef Sirloin served carved with rocket leaves & Parmesan €25.00
- French rack of Veal set on roasted carrots €24.00
- Char Grilled Beef Ribeye brushed with a whiskey butter €25.00
- Roasted Mediterranean Meagre (Gurbell), olive oil, lemon, roasted vegetables €22.00
- Lightly seared fresh Tuna, olive oil & lemon € 23.00
- Other fish of the day