



Friday 14th July

Starters

Mediterranean fish & shellfish soup, garlic croutes €12.00

Oxtail & foie gras terrine, caramelized shallots & pistachio crumble €10.00

Baked tart Tatin, caramelized beef & onion, crème fraiche €10.00

Beef carpaccio, rocket leaves & celeriac remoulade €10.00

Glazed octopus, tomato, citrus & coriander on grilled aubergine & potato €10.00

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

Steamed pot of fresh mussels in garlic, olive oil & white wine €10.00

Mozzarella di bufala, variation of tomatoes, beetroot & olive biscuit €10.00

Rabbit bellies cooked in lemon & thyme & pan fried rabbit liver €9.00

Scallops pan cooked in beurre noisette, wild rice & bottarga powder €13.50

Linguine calamari & zucchini, olive oil, garlic & a touch of chilli €10.00

Main course

Aromatic duck breast served with stir fried vegetables, honey & soy jus 22.00

Escalopes of Veal al limone, steamed vegetables €19.00

Char grilled Irish Beef fillet, forest mushrooms €25.00

(Tagliata di manzo) Beef Flank served carved with rocket leaves & Parmesan
€25.00

Char Grilled Beef Ribeye brushed with a whiskey butter €25.00

Char grilled French rack of veal served with root vegetables €25.00

Slow cooked short beef ribs & honey glazed root vegetables €23.00

Braised lamb shanks on Moroccan spiced vegetables, fried cranberries & almonds
€23.00

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

Lightly seared fresh Tuna garnished with a salsa verde €23.00