

Wednesday 4th May



Aperitif

Aperol Spritz €6.50

Glass of prosecco €6.00

Negroni €6.50

STARTER

Carrot & ginger soup, spicy chickpeas, sour cream €10

Pulled lamb terrine, fried capers, smoked aubergine puree €12

Crispy fried calamari tossed with chilli & coriander accompanied with sweet chilli salsa €12

Beef carpaccio, celeriac remoulade, parmesan crisp, pickled veg €12

Baked tart Tatin with beef & caramelized onion, crème fraiche €12

Tuna tartar, soy, ginger, sesame seeds, squid ink mayo & wakame €14

Linguine carbonara €12

Mozzarella di bufala, wrapped in zucchini, olive tapenade, pistachio dressing €10

Aubergine parmigiana, herb oil, rocket, parmesan €10

MAIN COURSE

Cotoletta Milanese €25

Duo of slow cooked lamb rump & lamb rack shoulder, spinach puree & sweet potato rosti €27

Pan seared duck breast; potato gratin, asparagus & pumpkin puree €24.

Char grilled French rack of veal; grilled Savoy cabbage, whisky sauce €28.

U.S.D.A Beef sirloin, oyster mushrooms; pepper salsa €30.

Char grilled Irish beef fillet; pok choy & grilled zucchini €32.

Lightly seared fresh Tuna €27

Pan roasted Mediterranean Meager, stir fry vegetables €27.

Side sauces; Bearnaise sauce €3.00 or Pepper sauce €2.50

If you have a food allergy or sensitivity, please ask your server about any ingredients in our dishes before you order your meal.