

Set Menu - €45 for three courses

STARTERS

SEAFOOD MARINARA FS CS MK CY WH

tomato & fennel velouté, calamari, smoked local fish, mussels, clams

ORIENTAL PANKO FISH CAKE FS CS SP MK WH

smoked fish, galangal, confit shrimps, Thai style cream reduction, sugar pea shoots

MISO BEEF NOODLE SALAD SE CY SY WH

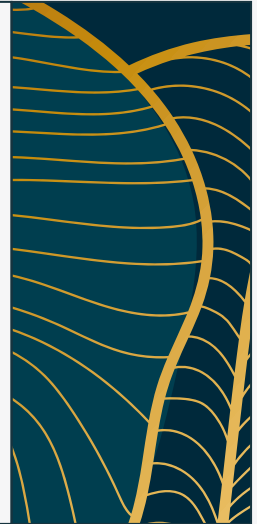
glass noodles, coriander, ginger & lime nage, pickled carrots, celery, toasted sesame seeds

THE SALAD (add chicken or tofu) SY WH SE PN

pak choi, sugar snaps, cucumber, scallion, crushed peanuts, honey, ginger & sesame dressing

HALLOUMI OR TOFU CROQUETTE SP MK SY

cucumber & melon tartar, curly endive, zesty herb & caraway infused oil



MAINS

8OZ STRIPLOIN STEAK MK CY SP (€5 sup)

chateau carrots, potato fondant, duxelle, chimichurri, reduced oxtail jus

HERB & APRICOT STUFFED

FREE RANGE CHICKEN MD WH MK SP

pommes Parisienne, grain mustard, honey glazed root vegetable, reduced chicken jus

PAN FRIED STONE BASS FS MS WH TN MK CY

farro, edamame beans & corn, clam velouté, citrus oil

RISOTTO ROSSO MK SP

thyme confit red peppers, red pepper parmesan tuile

BEETROOT GNOCCHI WH, MK, TN

tomato & sweet basil sauce, crispy fried eggplant, sheep milk feta, toasted pumpkin seeds



DESSERTS

PINK PEPPERCORN & WHITE CHOCOLATE

PANNA COTTA MK EG

salted caramel ice-cream

PASSION FRUIT & SOUR CREAM CHEESECAKE MK EG WH

flowers from our garden, passion fruit & mango sorbet

RICH CHOCOLATE GANACHE MK EG WH

white chocolate custard, sous vide rhubarb, cherry gel, chocolate crumble

SELECTION OF FINE ICE-CREAMS & LUSH SORBETS MK

please ask your server



