

STARTERS

Mediterranean Prawn Crudo	€ 18.00
Grilled octopus, burrata, lardo and chorizo oil	
Vadouvan Roasted Cauliflower (Vg)	€ 12.00
Caramelised cauliflower and yeasted purée, Muscat grapes, mint oil	
Saffron Poached Chicken	€ 13.00
Peaches, almonds, cucumber and granola	
Capocollo Presidio (V)	€ 12.00
New potatoes, chestnut mushrooms and cured egg yolk	
Fennel Vichyssoise (V)	€ 11.00
Buttermilk, chickpeas, tarragon	
Seared Scallops	€ 16.00
Pickled kale, blood orange and pomegranate	
Grouper and Pistachio Ravioli	€ 18.00
Pistachio di Bronte pesto, cioppino	

MAIN COURSE

Guinea Fowl	€ 30.00
Celeriac, sun choke, pear, morels, cider & mustard	
Lamb Rump	€ 28.00
Smoked aubergine, romano pepper, lemon, thyme panisse, quince	
Duck Breast	€ 28.00
Kirsch cherries, black pudding, red chicory, Chinese five spice	
Halibut	€ 30.00
Berbere spiced beluga lentils, lardo, parsnip, verjus	
Red kidney bean (Vg)	€ 22.00
Roasted squash, chick pea falafel, lentils, freekeh, heritage carrot	
Char grilled beef tenderloin, 250 gr	€ 38.00
Char grilled rib eye, 350 gr	€ 34.00

Grills are served with Portobello mushroom, roasted tomato & fries
Sauces, choose from – Béarnaise, peppercorn cream, red wine jus

Les Arts de la Table

Classic dishes cooked & prepared table side

Caesar Salad	€ 16.00
Anchovy, coddled egg, garlic, olive oil and Parmesan	
Mgarr Mushroom Stroganoff (V)	€ 26.00
Smetana, black rice and dill pickled cucumber	
Tornadoes Rossini	€ 38.00
Beef tenderloin, goose liver, croûte, Madeira jus	
Fresh Fish – please ask for today's fresh selection	€ 32.00
Al sale – rock salt, lemon, herbs	
Al cartoccio – fennel, olives, herbs, tomatoes	
Al forno – rosemary, garlic, lemon, olive oil	

(V) Vegetarian (Vg) Vegan

Food items being served may contain traces of cereals including gluten, lupin, milk (lactose), eggs, fish, crustaceans, molluscs, custard, celery, sesame, peanuts, soya beans, sulphur and sulphur dioxide

For special dietary requirements please consult our chef