

A Locally Conscious Dinner

€85.00 Per Person

Maltese sour dough bread

Whipped sheep cheese and fig conserve

Radish, cultured butter with olive oil

Marsovin, Ulysses Chardonnay - Chenin Blanc

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Charred broad beans, almonds, black garlic and sesame seeds

Caramelised orange, fig, pekorin with a toasted anise dressing

BBQ broccoli, chili, olives, zaatar and marinated sheep cheese

Salt Baked beets, kale and pea salad

Cannellini bean hummus, pickled mushrooms and fermented cucumber

Meridiana, Chardonnay 'Isis'

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Baked potato "risotto" with cured egg yolk and kale pesto

Meridiana, Nexus, Merlot of Malta D.O.K

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Pan seared meagre with capers, anchovies, tomato and artichokes

Gran Cavalier Sauvignon Blanc, D.O.K. Malta

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Golden beetroot panna cotta, bergamot, fermented cashews, mandarin and nasturtium

Grand Vin de Hauteville Vioignier, D.O.K. Malta

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE OR HAVE A SPECIAL DIETARY REQUIREMENT, PLEASE SPEAK TO OUR STAFF BEFORE YOU ORDER YOUR FOOD AND DRINK. ALL PRICES ARE INCLUSIVE OF VAT.