

MENU

TO SHARE

(2 pcs each)

Arancini Pork cheeks - Asiago cheese - roasted garlic aioli	€ 10.00
Croquettes Local grouper - red prawns - sesame seeds - grapefruit - black garlic aioli	€ 12.00
Beef Sliders Brioche bun - Gruyère cheese - aged beef - bacon jam - harissa mayo	€ 12.00
Bao Bun Ibérico pork belly - green apple relish - tonkatsu sauce	€ 12.00
Tacos Prawn tempura - pico de gallo - crème fraîche - spicy guacamole	€ 12.00

STARTERS

Smoked Beef Tartare Caper berries - English mustard - evo oil - Maldon salt - fillet of beef	€ 18.00
Carpaccio Fish of the day	€ 16.00
Crudo 5 types of thinly sliced raw fish	€ 25.00
Octopus Carrot - cardamon - Mediterranean salsa - soft herbs - herb oil	€ 18.00
Peeled Local Prawns Brioche bun - stracciatella cheese - truffle - roasted pistachios	€ 17.00
Risotto Saffron - Champagne - prawn carpaccio - whipped burrata - herb oil	€ 20.00

Beef Agnolotti Wild mushrooms - beef jus - truffle - parmesan dust	€ 16.00
Mezze Lune Ricotta cheese - broad beans - local tomato - basil emulsion - evo oil	€ 15.00
Spaghettoni Crispy guanciale - seared scallops - langoustine emulsion - herb butter	€ 19.00
Pappardelle Peeled local gobetti prawns - garlic confit - roasted cherry tomatoes	€ 19.00
Linguine Lobster Lobster bisque - butter poached lobster	€ 28.00

MAIN

Sea Bass Champagne Beurre Blanc - smoked pike caviar - dill oil	€ 30.00
Beef Tenderloin King oyster mushrooms - bone marrow jus	€ 35.00
Ribeye Crispy onions - thyme jus - chives	€ 32.00
Lamb Rack Wilted spinach - English mustard - herb crust - broccoli	€ 36.00
Beef cheeks Truffle mashed potatoes - roasted asparagus - braising sauce	€ 28.00
Surf & Turf Beef fillet medallion - lobster thermidor - potato purée - beef jus	€ 45.00

SIDE DISHES

Bacon mac and cheese	€ 6.00
Charred asparagus	€ 7.00
Smoked mashed potato	€ 5.00
Hand cut triple cooked steak house fries	€ 6.00