

DINNER MENU

Bites

Ossocollo Reale al Brulé €9
Brandy Bay Oyster €8
Homemade Bread with Cep Mushroom Butter €3.5
Salted Hake & Preserved Lemon Croquette €8
Smoked Almonds & Nocellara Olives €7

Starters

Mushroom Dumpling, Pickled Fennel, Lovage, Aged Soya €11
Halibut Crudo, Fermented Radish, Black Sesame, Corriander €13
Veal Carpaccio, Cipollini Onions, Anchovy, Pecorino €14
Stracciatella, Pineapple Tomato, Basil, Balsamic Pearls €12

Mains

Cod a la Plancha, Leek, Dulce, Fresh Almond, Taramasalata €26
Suckling Pig, Morcilla, Braised Endive, Romesco €27
Spinach & Ricotta Malfatti, Confit Egg Yolk, Courgette Gremolata €21
Cote De Boeuf (for 2) €68

Sides €4.5

Beef dripping hash potato
Kohlrabi, Blue Radish & Caper Salad
Charred Hispi Cabbage, Alsace Bacon

Dessert

Cheese, Seasonal Selection €12
Poached Peach, Roast White Chocolate, Pistachio €8
Granny Smith Sponge, Calvados Ice-Cream €8
Warm Chocolate Mousse, Fig Leaf Ice-Cream, Px €8

Tea/Coffee Selection €4.50

*A service charge of 10% will apply to groups of 5 and more
Allergen information is available on request*