

## QUADRO MENU

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### STARTERS

<b>TUNA FISH CARPACCIO</b>	€14.95
marinated with sake dressing, mango pearl, sesame mayonnaise & avocado	
<b>GRILLED PEACHES &amp; CHEVRE CHEESE (V)</b>	€13.50
served on broccoli cauliflower couscous with pomegranate & kimchi, raspberry harissa dressing	
<b>RICOTTA CHEESE AND SMOKED EEL</b>	€13.50
rolled in zucchini, carrot sauce, sesame mayonnaise & parsnip marshmallow, caviar	
<b>BEEF TARTAR</b>	€14.95
pickled shimeji mushrooms, quail eggs, honey mustard dressing	
<b>QUAIL BREAST</b>	€12.95
on grape chutney with smoked sweet corn espuma, crispy poultry wonton, jus	
<b>CREAMY LEEK POTATO SOUP</b>	€09.95
served with greek yoghurt terrine & smoked swordfish	
<b>SLOW COOKED SCALLOPS &amp; SALMON</b>	€16.95
served on broccoli & cauliflower couscous, raspberry harissa & mango pearls	

### HOMEMADE PASTA

<b>TAGLIATELLE CONFIT CORN FED CHICKEN</b>	STARTER - €12.95
sun dried tomatoes, spinach mascarpone sauce, rucola salad	MAIN COURSE - €14.95
<b>SPAGHETTI SEA FOOD</b>	STARTER - €14.95
olive oil, cherry tomatoes & white wine	MAIN COURSE - €18.95
<b>CHÈVRE CHEESE AGNOLOTTI (V)</b>	STARTER - €13.95
fig jam, rhubarb & apple compote	MAIN COURSE - €16.95
<b>LOBSTER &amp; RICOTTA CHEESE RAVIOLI</b>	STARTER - €14.95
bisque sauce, hazelnuts	MAIN COURSE - €18.95
<b>THREE TEXTURED TOMATOES TAGLIATELLE (V)</b>	STARTER - €12.95
local peppered cheese , rocket salad	MAIN COURSE - €14.95

## MAINS

<b>CORN FED CHICKEN BREAST</b>	€26.95
served with sweet potato gratin, shallot puree, glazed carrots, chicken croquets, grape chutney & jus	
<b>BEEF FILLET</b>	€33.95
set on bulgur vegetables, beef cheek wonton, smoked almond flavoured broccoli, jus	
<b>HONEY GLAZED PORK BELLY</b>	€26.95
yellow lentil, apple puree, broccoli, pulled pork mini burger	
<b>PANFRIED SEA BASS</b>	€28.95
courgette spaghetti, glazed summer vegetables, crispy gnocchi, beurre blanc sauce	
<b>MEAGRE</b>	€29.95
spinach & prawns dumpling , caramelized carrots, grilled asparagus, orange gastrique sauce	
<b>SALMON FILLET</b>	€29.50
creamy lemon & chives risotto with almond flavoured broccoli & grilled asparagus, beurre blanc	
<b>PARMESAN GNOCCHI (V)</b>	€22.50
tossed in seasonal vegetables, black garlic puree, carrot sauce	

Kindly ask our servers for the weekly grill specials

## DESSERTS

<b>DARK CHOCOLATE FONDANT</b>	€08.50
with kahlua white chocolate centre, strawberry ice cream	
<b>PINEAPPLE TARTE TATIN</b>	€07.65
lime jelly, coconut anglaise, malibu ice cream	
<b>CHOCOLATE BROWNIE</b>	€08.50
raspberry mousse ricotta, almond ice cream, macerated barriers	
<b>GREEK YOGHURT PANNACOTTA</b>	€07.65
mandarin jelly, shortbread crumble & mandarin sorbet	

(V) Vegetarian dishes

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.