Valentines Day Menu

Antipasti

Quail Asian Style Local Quail Breasts, Rice Cracker & Vegetable Noodles €13.00

Salmon Carpaccio Home Cured Salmon Carpaccio, Ruby Queen Beetroot, Bread Tuille €10.50

Tortellini & Sausage Soup Tortellini Cooked in Brown Chicken Broth, Finished with Local Pork Sausage, Spinach & Grated Salted Ricotta €9.90

Ravioli (V)
Burrata Filled Ravioli,
Saute of Cherry Tomatoes & Red Onion,
Fresh Basil & Grana Padano Shavings
€16.00

Lobster - To Share
Brandy Flamed Whole Fresh Lobster
On a bed of Spaghetti with Bisque Sauce & Fresh Asparagus
€68.00

Sharing Is Caring - Platter To Share
An Array of Cured Meats, Local & Foreign Cheeses,
Accompanied with a Fruit Chutney, Red Onion Marmalade & Water Buscuits
€18.00



Main Courses

Galletto alla Diavola Roasted Crispy Galletto Chicken, Charred Chillies, Red Wine & Balsamic Pearl Onions €25.00

Wild Boar Smoked then Grilled Wild Boar Fillet, Roasted Pear, Pinot Noir Jus & Saute Savoy Cabbage €39.00

> Cod Pan Seared Fresh Cod, Tomato & Thyme Infusions, Pok Choi, Lemon & White Wine €32.00

Gnocchi (V)
Potato Gnocchi Tossed in a Velvety Pea Puree,
Fresh Peas, Crispy Kale, Torn Burrata & Smoked Salt
€18.00

Duck — To Share Crispy Whole Duck, House Spices, Served with Cherry Sauce, Honey, Soy, Parsnips, Carrots & Sesame Seeds €55.00

Angus Cowboy Ribeye — To Share
Melt in your mouth Pepper Crusted Ribeye,
Grilled to your liking, Served with;
Roasted Portobello Mushrooms, Crispy Guanciale
& Jameson Infused Jus
€88.00



Desserts

New York Cheesecake Our Signature Baked Ricotta Cheesecake Topped with Passion Fruit Coulis €7.50

> Imqaret Fried Date Parcels, Cinnamon & Sugar Dust, Prickly Pear Ice-cream €6.50

Pannacotta Coconut Pannacotta, Raspberry Hearts, Fresh Raspberries & Coconut Flakes €6.50

Melt My Heart — To Share
Our Trio of Chocolate Desserts,
Candied Orange Chocolate Caramel Tart,
Dark Chocolate Ice-cream,
Dark Chocolate Fondant
& Pistachio Granules
€15.00

