

## Stuzzichini

Cerignola & Riviera Olives 3.5

Smoked Almonds 2.5

All Items Marked with an \* are available on the Early Bird

Last orders 6.45pm

2 Courses €23

3 Courses €26

## Starters

### Spicy Chicken Wings<sup>^</sup>

Celery & Cashel Blue Cheese Dip

10.5

### Duck Arancini\*

Napoli Sauce, Pecorino Shavings

9.5

### Antipasto

Coppa Salami, Parma Ham, Salsiccia Abruzzese,  
Pear Pecorino, Pecorino Tartufo  
Artichoke Hearts, Sun-blushed Tomatoes, Grapes

*Serves Two*

19.5

### Burrata di Buffala

Shaved Bottarga,  
Tomatoes, Olive and Caper Salad

12.5

### Line Caught Squid\*

Soya, Ginger, Honey and Green  
Peppercorn Sauce, Burnt Lime

10.5

### Seabass Crudo

Fennel & Pink Grapefruit, Radish & Micro  
Coriander, Lovage Oil

13.5

## Mains

### Wild Mushroom Panzarotti Pasta\*

Truffle Cream Sauce, Dressed Rocket

17

### Pappardelle al Ragu\*

Donal & Gillian Hick's Italian Sausage Ragu,  
Torn Buffalo Mozzarella

18

### Supreme of Corn-fed Chicken\*

Buffalo Mozzarella, Sun-blushed  
Tomatoes, Duck Fat Roast Potatoes,  
Tenderstem Broccoli, Pistachio Salsa Verde

20

### Braised Short-rib of Beef

Polenta Cake, Charred Onion, Pickled  
Shallots, Jus

24

### Whole Sole

Crushed Herb Potato, Caponata, Caper Butter,

26

### RIBA Beef Burger\*

Toonsbridge Smoked Scamorza, Hick's of  
Dalkey Smoked Bacon, Beef Tomato, Baby  
Gem, Red Onion Jam, Mustard Mayo, On a  
Caviston's Bakery Seeded Bun with Fries

17.75

### Fritto Misto and House-cut Chips\*

Prawns, Line-caught Squid, Chunks of Cod  
Garlic Aioli and a Soya, Ginger, Honey and Green  
Peppercorn Dip

19

### Seared Lamb Rump

Pea, Mint and Fregola  
Jerusalem Artichoke Puree, Globe Artichoke, Jus

24

### 8oz Centre-cut Fillet Steak

House-cut Fries, Pepperonata,  
& Green Peppercorn Sauce

29.5

## Sides

### Truffle and Parmesan Fries

4.5

### House-cut Skinny Fries

3.5

### Tender-stem Broccoli

Salsa Verde, Smoked Almonds

4.5

### Tomato & Caper Salad

3.5