

## Stuzzichini

Smoked Almonds	3.50
Marinated Cerignola & Riviera Olives	3.50

**EARLY BIRD**  
 2 Courses €26.00 | 3 Courses €29.50  
 Last Orders 6.30pm (Last Booking 6.15pm)  
*All Dishes Marked with a Star\* Included*

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## Antipasti

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Fried Squid and Prawns, Garlic Aioli	11
Red Pepper & Saffron Arancini, Pepper Pureé, Parmesan	9.5*
Baby Gem Salad Caesar Dressing, Herb Croutons, Anchovies, Parmesan Shavings	9.5*
Burrata di Bufala, Datterini Tomatoes, Herb Crumb, White Balsamic	11.5
Free-range Chicken Wings, Cashel Blue Cheese Dip	10.5*
Roaring Water Bay Mussels, Nduja and Fennel Cream	10.5*/19.5 <i>as main with fries*</i>

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## Primi

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Wild Garlic and Taleggio Cheese Risotto, Parmesan Shavings	11/18*
Tagliatelle with Italian Sausage Ragu and Burrata	18*
Seafood Tagliolini, Prawns, Mussels and Squid	19.5
Mushroom Panzarotti, Shiitake Mushroom Cream Sauce, Sun-dried Tomatoes, Rocket, Parmesan	18

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## Secondi

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*All Secondi Plates Served with Garlic and Rosemary Roast Potatoes*

Andarl Farm Pork Chop, Flame Roast Peppers, Onion Petals, Celeriac Purée, Marsala Jus	22
John Dory, Red Chard, Salt Baked Celeriac, Datterini Tomatoes & Basil Salsa	24* (€4 Supplement)
Free Range Chicken, Asparagus, Sun-dried Tomatoes, Pancetta, Salsa Verde	21*

*Dry-aged Steaks from Pat McLaughlin Butchers |*

10oz Rib-Eye	29	-	8oz Fillet	32.5
Tenderstem Broccoli, Green Peppercorn Sauce				

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## Sides

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Roast Garlic Potatoes, Aioli	4.5
House-cut Skinny Fries, Aioli	4.5
Tenderstem Broccoli, Hazelnuts, Salsa Verde	4.5