



€80 for two people with btl of house wine

## TO START

Burrata
Pesto, green olives, pine nuts, basil and homemade focaccia

Roasted red pepper and tomato soup Crème fraîche, homemade garlic & rosemary focaccia

Pork rillette balls Deep fried with nduja mayonnaise, soft herb powder and Pecorino cheese

## **MAINS**

Grilled Sea bream
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled shallots

8oz Rump of Beef Peppercorn sauce and skinny fries

Baked cannelloni (Vegetarian)
Stuffed with spinach, feta, bound in bechamel, tomato fondue, parmesan and fresh basil served with seasonal salad and fries

## **DESSERTS**

Classic crème brûlée scented with fresh mandarin

Vanilla soft-serve ice cream with caramelised popcorn and salted caramel sauce

Warm upside down caramelised apple cake with vanilla, cardamom custard and vanilla ice cream