



Valentine's Day

CREAMY BISQUE OF LOCAL PRAWNS -- €10.00

(Served with scottish mussels, clams and seaweed crisp)

CAMEMBERT, FIG AND ONION RELISH TART -- €9.00

(Served with homemade rucola pesto, sesame dressing & petite saladette)

PAPPARDELLE WITH SLOW COOKED VEAL CHEEK RAGU -- €12.00

(Finished with truffle cream and pecorino romano shavings)

LOBSTER RISOTTO -- €16.00

(Organic aged rice cooked with lobster bisque and fresh lobster)

FRESH FILLET OF MEAGER -- €24.00

(Pan seared fillet of meager served with cauliflower puree, sauteed smoked bacon, red chicory, runner beans and finished with fish sauce)

ROASTED DUCK BREAST -- €20.00

(Roasted duck breast, served with duck liver potato galette, savoy cabbage, blackberries and a tawny port jus)

DUO OF BEEF -- €26.00

(Pan seared beef fillet & braised oxtail in red wine, served with confit shallots, butternut squash puree and madeira jus)

FRESH TOMAHAWK (TO SHARE) -- €60.00

(Grilled to your liking, served with oyster mushrooms and grilled asparagus)

VALENTINE SINNERS (TO SHARE) -- €12.00

(White chocolate cheesecake topped with passionfruit jelly, chocolate delight and a homemade strawberry granita)