



Starters

Soup

Chef's homemade soup of the day

Gluten Free € 6.50

Deep Fried Prawn Parcels

Oriental marinated prawns wrapped in filo pastry served with plum sauce and sweet chilli

€ 15.00

Whitebait

Served in a Pecorino cheese basket with salad leaves and homemade tartar sauce

Gluten Free € 10.00

Beetroot Salmon Gravlax

Cured beetroot salmon served with pickle cucumber, truffle scented cream cheese and homemade toasted, caper and olive bread

€ 12.00

Beef Carpaccio

Thin slices of home cured beef fillet, drizzled with its own marinade and served with parmesan shavings

Gluten Free €13.50

Vegetable Roulade

Thinly sliced homemade bread, rolled with grilled aubergines, zucchini and bell peppers, served with rocket leaf pesto

Vegetarian €9.00



Pasta And Rice

Gluten free Pasta Also Available

Pasta Prawns And Zucchini

Cooked in prawn bisque and cherry tomato

Starter €13.00 - Main €16.50

Pappardelle With Pork Cheeks

Pappardelle pasta with slow cooked, pulled pork cheeks, chestnut mushrooms and pecorino shavings

Starter € 11.00 - Main € 14.50

Pasta Peperoncino

Pasta with beef fillet and a spicy tomato sauce

Starter € 12.00 - Main € 15.50

Chicken Lasagna

Open layered chicken and bacon lasagna with blue cheese bechamel sauce

Starter € 11.00 - Main € 14.50

Homemade Rosette

Rolled fresh pasta filled with cooked ham, emmental cheese and bechamel served baked in a white sauce

Starter € 10.50 - Main € 14.00

Homemade Potato Gnocchi

Homemade potato gnocchi served with wild mushroom and truffle cream sauce garnished with parmesan shavings

Vegetarian Starter € 10.00 - Main € 13.50

Fresh Salmon Risotto

Carnaroli rice with fresh salmon, cured chorizo and green pea puree

Starter € 10.00 - Main € 13.50



Main Courses

Fresh Fish Of The Day

Price according to the market

Gluten Free

Gamberoni

Pan fried fresh king prawns cooked in garlic and white wine, served on a bed of rice

Gluten Free €27.00

Salmon

Pan seared crispy salmon served medium with a stir fry of seasonal vegetables, baby new potatoes and a touch of beurre blanc sauce

Gluten Free €20.00

Peperoncino Chicken

Roulade of chicken breast stuffed with herbed cream cheese and spicy salami, set on a bed of oyster mushrooms and mangetout, with a reduction of roasted cherry tomato, white wine and chilli

Gluten Free €20.00

Chef's special Chicken Breast

Pan fried chicken breast stuffed with local sun dried figs, cooked in white wine and local marjoram

Gluten Free €18.00

Duck Breast

Soy Marinated duck breast served with sauteed chinese cabbage and a tangy passion fruit sauce

€20.00



Suckling Pig

Slow cooked piglet served with its own gravy and crackling

Gluten Free €18.00

Pork Fillet

Pan fried medallions of pork fillet, rolled with camembert cheese and served on a creamy pecorino cheese sauce

Gluten Free €20.00

Fresh Lamb Rack

Pistachio herb crusted lamb rack served on a bed of ratatouille with pumpkin puree and thyme jus

Gluten Free €24.00

Veal Rack

Chargrilled veal rack, served with sauteed broccoli florets and mash potato

Gluten free €26.00

Filetto Peperoncino

Served with rich spicy chilli tomato sauce

Gluten Free €26.00

Fillet Of Beef

Served plain chargrilled

Gluten Free €26.00

Selection Of Seasonal Side Salads

Gluten Free €3.00

Sauces

Pepper, Mushroom, Mustard, Red wine or Gorgonzola

Gluten Free €3.00



Desserts

Lemon Tart

Homemade lemon tart served with minted creme fraiche
€7.00

Homemade Tiramisu

Served in a glass
€7.00

Chocolate Surprise

Pyramid of dark chocolate mousse with a vanilla panna cotta center,
served with homemade strawberry coulis
Gluten Free €6.00

Fig And Orange Tart

Served with homemade Halva ice cream
€6.50

Coconut Creme Brulee

Gluten Free €5.00

Crepe Suzette

Pancake cooked in orange juice, flambe with grand marnier and
served with a scoop of homemade vanilla ice cream
€5.00

Selection Of Homemade Ice Creams and Sorbets

Gluten Free €5.00

