

LIGHT BITES & SHARING PLATES

- Hand Carved 100% Iberica Paleta**  
Tomato, Garlic, Sourdough
- Padron Peppers**  
Seaweed, Salt
- Oysters**  
Giga Or Native
- Croquettes**  
Ham (4)
- Seafood Platter**  
Oysters, Lobster, Langoustine, Crab, Mussels, Prawns

STARTER

- Chicken Liver Parfait**  
Caramelised Onion Brioche, Date, Raisin
- Pigeon**  
Red Chicory, Red Wine Jus, Carrot Puree
- Lobster Ravioli**  
Lobster Bisque, Pickled Fennel
- Tuna**  
Avocado Ice Cream, Ponzu, Washi, Sesame
- Hispi Cabbage**  
Mornay Sauce, Walnut Ketchup, Crispy Garlic

MAIN

- Peter Hannan’s Beef Fillet**  
Hash Browns, Maitake, Miso Onion, Red Wine Jus  
**€10 supplement**
- Venison Loin**  
Celeriac Remoulade, Apple, Blackberry Sauce
- Halibut**  
Squid Ink Pasta, Calamari, Chowder Sauce
- Duck Breast**  
Thyme Sauce, Yuzu Daikon, Red Plum
- Cod**  
Jerusalem Artichoke, Citrus, Leek Velouté

SIDES

- Garden Salad
- Chips
- Cauliflower Gratin
- Creamed Potato

DESSERT

- Mille Feuille**  
Apricot, Raspberry, Chantilly, Rose Sorbet
- Chocolate Mousse**  
64% Manjari, Passionfruit, White Coffee Ice Cream
- Petit Fours**  
Selection of Home Made Sweet Treats
- Artisan Cheese**  
Quince, Grapes, Crackers, Fig & Apple, Chutney  
**3 piece**
- Poached Pear**  
Almond ,Honey Ice Cream, Cardamom, Amaretto