

Carabinero Prawn Risotto in a light bisque broth £16.50 | £25.70

Scallops with Smoked Cauliflower Purée served with pickled baby courgette and fig balsamic

£16.00

5J Iberian Ham, Hand-Cut £24.00

Rainbow Beetroot Carpaccio (v) with caramelised goats cheese, hazelnut and tarragon vinaigrette £12.00

> Salade Niçoise £16.00

Burrata, Heritage Tomato and Parma Ham with aged balsamic £10.00

Beef Carpaccio

with capers, wild rocket and Parmigiano flakes £17.00

FROM THE RAW BAR

OYSTERS

Carlingford Lough Market price

Longwood Greek Market price

> **Rock Oysters** Market price

CAVIAR

(Blinis and Condiments)

Royal Baeri £60 (30g) | £100 (50g)

Oscietra

£35 (10g) | £100 (30g) | £160 (50g)

Beluga

£65 (10g) | £195 (30g) | £295 (50g)

Oysters and Caviar may vary depending on market availability

CEVICHE

Langoustines with Black Salt £13.00

Sea Bass with Ginger, Vanilla and Jerusalem Artichoke

£12.00

Scallops with Parmigiano and Pink Pepper

£14.00

Mix of Ceviche £22.00

SOUP

Blue Lobster Bisque

with brandy Chantilly and pan-fried seaweed £13.75

CRUSTACEA

Shellfish Cocktail £16.00

> **Dressed Crab** £17.00

Plateau Fruits de mer (for two) £50.00 | £80.00 (with lobster)

Carabineros Prawns £12.00 (Single) | £72.00 (Six)

TARTAR

Yellowfin Tuna

£15.00 | £28.00

Beef

with Zucchine fritte or fries £17.00 | £30.00

- MEAT -

(from our Josper oven)

Veal Chop £28.00

Secreto (Iberian Pork Shoulder)

served with grilled asparagus and smoked garlic sauce £22.00

Baby Chicken

served with heritage carrots and piquillo peppers £20.00

Ribeye or Fillet Steak served with watercress and Béarnaise sauce £28.00

- FISH —

Catch of the Day

See our board for details on today's catch **Market Price**

> Vongole Linguine e Bottarga £24.00

> > Pan-Fried Dover Sole

served with desiree potatos, spinach and a lemon & saffron sauce £25.00

> Chargrilled Yellowfin Tuna served with roasted baby leeks and salsa verde £26.00

SIDES

£5.00

Triple-Cooked Fries (v)

Spinach (v) Steamed or sautéed with garlic, chilli flakes and sauvignon blanc

Green Beans (v) with almond flakes and truffle oil

Mashed Potato (v) with Parmigiano

Zucchine Fritte (v)

Mac & Cheese (v)

