

# STARTERS

## LOCAL RABBIT LIVERS

*Cognac Cream Sauce & Garlic Crouton*  
€12.50

## OCTOPUS TATAKI

*Smoked Aubergine Purée*  
€16.50

## MACKEREL KIEV

*Dill Salad & Pickled Beetroot*  
€14.00

## SOUP OF THE DAY

*Ask for our daily selection*

## CHEESE SOUFLÉ

*Roasted Garlic Velouté & Pickles*  
€12.50

## LOCAL SNAILS

*Celeriac & Basil Purée, Gremolata*  
€13.50

# PASTA

## TAGLIATELLE OCTOPUS

*Tossed with Tomatoes, Olives & a touch of Chilli*  
€16.50

## GOAT CHEESE RAVIOLI

*Tossed in Tomato Fondue & Crushed Pistachios*  
€15.00

## SMOKED EEL RISOTTO

*Spinach Purée & Hazelnut Crumble*  
€17.50

## RIGATONI PULLED PORK

*Tossed with Nduja Sausage & Pecorino Cheese*  
€13.50

## BEEF TORTELLACI

*Parmesan Cream Sauce & Crispy Guanciale*  
€16.00

## LINGUINE CARBONARA

*Guanciale, Cracked Pepper, Egg Yolk & Pecorino*  
€13.50

## MAIN COURSE

### BRAISED BEEF RIB

*Pan Juices, Smoked Carrots & Triple Cooked Fries*  
€28.50

### 24HR PORK BELLY

*Ciccarons, Mash & Kale*  
€23.00

### LAMB RUMP

*Lentil Stew & Labneh*  
€24.00

### FRESH FISH OF THE DAY

*Miso Barley, Spinach & Pickle*

### RIBEYE

*Burnt Onion & Textures of Romanesco*  
€29.00

### CHICKEN POT PIE

*Slow Cooked Chicken & Vegetables in a Creamy  
Ragu topped with Mashed Potatoes*  
€22.00