

A L A C A R T E

Rips & Dips

ARTESAN BREAD green olives - alioli - aubergine caviar - beetroot hummus (v) €8 / 15

Starters

WHITE ONION SOUP torta del casar cheese toastie - truffle (v) €13

11 SPICED CAULIFLOWER smoked alioli - semi dry grapes - toasted seeds (v) €12

GRILLED OCTOPUS potato - paprika - smoked anchovy emulsion - chermoula €14

HAM HOCK & FOIE GRAS BALLONTINE picallili - fig & port reduction- toasted sourdough €14

LOCAL MIXED TOMATO SALAD vesuvian bulls heart, green zebra & yellow datterini tomato
ibicencan mozzarella - house of herbs farm basil - smoked balsamic dressing (v) €13

Mains

GLAZED PIGS CHEEK bubble & squeak - pickled granny smith - crackling €21

SLOW COOKED DRY AGED BEEF FILLET carrot & anise - baby onion - pressed potato - red wine jus €30

PIKES CHEESEBURGER angus patty - 14 month mature cheddar - burger sauce - pickle - fries €20

FILLET OF WILD SEABASS celeriac - ratte potato - spinach - cababineros prawn butter €26

POTATO TERRINE pickled shitake - grilled asparagus - leek - truffle - cep foam (v) €18

BEETROOT & QUINOA BURGER avocado - sweet potato - mint yoghurt - spinach - fries (v) €18

Salads & Sides

CAESAR SALAD kos lettuce - anchovy - pancetta - parmesan cheese €15

MASHED POTATO (v) €7

HOMECUT FRIES (v) €6

GRILLED BABY GEM & ROMESCO (v) €7

HONEY GLAZED ORGANIC CARROTS (v) €8

BUTTERED SPINACH (v) €6

Desserts

EGG CUSTARD TART poached rhubarb €7.50

CHOCOLATE & CRÈME FRAICHE SLICE passion fruit €7.50

COCONUT & PINEAPPLE BAKED ALASKA for 2 to share €14

CHEESE PLATE cabrales blue - aged manchego - local goats cheese - quince - oatcakes €10

PIKES CREAM DREAM DESSERT COCKTAIL vanilla vodka - choc. liqueur - hazelnut cream
melted marshmallow €15

food intolerance information available upon request

kindly note an optional 10% gratuity will be added to your bill to be distributed amongst our restaurant staff