

UNDER *Grain*

TO START

Tartare of seabass, oyster chantilly, pickled white radish & dill oil €13.00

Warm salad of oyster mushrooms, parsley and hazelnut pesto, lardo di Colonnata, chèvre €12.00

Marinated zucchini, stracciatella, green olive & sea urchins €14.00

Pappardelle with chorizo, fresh local prawns & walnut gremolata €18.00

Agnolotti of rabbit confit, preserved lemon, Parmesan, leek & black truffle fondue €14.00

Acquerello risotto, smoked eel, snails & persillade €14.00

TO FOLLOW

Confit wild sea bass, sweet and sour pork crust, cauliflower miso purée, soya emulsion €26.00

Roasted stone bass cooked in bonito butter, fricassee of cuttlefish & chanterelles €32.00

Slow cooked supreme of corn fed chicken, date & lemon purée, sauce chasseur €23.00

BBQ rump of milk-fed veal, pickled clams, courgette purée, bagna cauda & vin jaune €27.00

Roasted rib eye of black Angus beef, smoked bone marrow royale, gherkin ketchup & sauce Bordelaise €29.00

Baked semi soufflé à la Mimolette, salad of endive, compressed pear & walnuts (V) €18.00

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TO FINISH
DESSERT

VB baked and glazed white chocolate cheesecake,
passion fruit sorbet €10

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Warm chocolate mousse, ginger ice cream, honeycomb €8

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Marsala crème brûlée, raspberry sorbet €8

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Yoghurt Bavarois juniper berry meringue, warm pistachio and
extra virgin olive oil cake €8

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Selection of international cheeses from the trolley €14

AFTER-DINNER DRINKS

SWEET WINE

Guzé Passito 2015

Marsovin, Malta

50cl €50

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Moscato d'Asti 'Sciandor' 2018

Banfi, Piedmont-Italy

12cl €5 75cl €26

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Cielo d'Alcamo 2014 *Rapitalá,*

Sicily-Italy

50cl €45

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Banyuls 2015 Chapoutier,

Rhône-France

50cl €35

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Château Haut-Mouleyre 2012

Cadillac Bordeaux-France

50cl €30