

# Grain

## THE SARTOR'S MENU

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### SNACKS

-TO START-

Goat cheese 'Royale', BBQ asparagus, aged balsamic dressing

OR

'Lasagne Nera', calamari, squid ink and nduja

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-MIDDLE COURSE-

Pithivier of celeriac, chevre and black truffle

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-TO FOLLOW-

Roasted dentex, tempura of black prawn, cocoa beans, Morteau sausage, garlic and saffron aioli

OR

Slow cooked fillet of milk fed veal, bottarga butter, cuttlefish, beetroot & plum purée

*All mains are accompanied by potatoes and seasonal vegetables.*

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-TO FINISH-

V.B Baked and glazed white chocolate cheesecake, passion fruit sorbet

**Coffee & Petit Fours**

€60.00

Price per person