

# Grain

## THE SEAMSTRESS' MENU



### SNACKS

-TO START-

Pressed terrine of duck confit, roasted sweet potatoes and brassicas, pickled pears

OR

Papiri form Gragnano calamari ragout, chilli and marjoram



-TO FOLLOW-

Steamed smoked sea bass, charred aubergine, confit tomatoes, black olive and chevre

OR

BBQ Rump of milk fed veal, bonito butter, mushroom 'garni', vin jaune

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



-TO FINISH-

Passion fruit Meringue, crème fraiche

### Coffee & Petit Fours

€50.00

Price per person