

UNDER *Crain*

TO START

Tartare of wild sea bass, oyster Chantilly, pickled white radish, dill oil €20

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Variations of local tomatoes, burratina, smoked almond praline, dashi jelly €20

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Linguine 'Gentile selection', cuttlefish, squid ink, preserved lemon and bottarga €25

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'Risotto' of king oyster mushrooms, hazlenuts, nitsume glazed confit chicken €25

TO FOLLOW

'Fish Du Jour' with *octopus Bolognese*, chorizo, green olives, lemon and basil €38

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Slow cooked rump of local pork with white soya and yuzu glaze, condiment  
of preserved peach and black garlic €30

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'Assiette' of Welsh lamb, alliums, mustard and smoked yogurt €35

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Roasted fillet of black Angus beef, aubergine with dried olive, parsley purée, sauce diable €38

TO FINISH

VB baked white chocolate cheesecake, passion fruit and marjoram sorbet €16

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Warm chocolate mousse, ginger ice cream, honeycomb €15

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Almond, date and orange cake, toasted Maltese bread ice cream, Mġarr honey €16

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Salt Baked pineapple, seaweed ice cream, Marmite and caramel syrup €15

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Selection of unpasteurised French cheeses €18