

UNDER *Grain*

TASTING MENU

Snacks

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Mussels, passion fruit and gorgonzola dolce

— . . . —

Confit Gozo asparagus, horseradish sabayon,
vintage jamon iberico, vin jaune

— . . . —

Welsh Lamb, organic carrots, bergamot,
pickled walnut condiment, timut oil

— . . . —

Selection of unpasteurised French cheeses

A fifteen Euro supplement as an extra course

— . . . —

Valrhona dark chocolate mousse cake, Mgarr raspberries,
Jerusalem artichoke ice cream

— . . . —

Coffee and petit fours

Food Menu
One hundred and twenty-five
Euro per person

*The tasting menu can only be ordered
by the entire table until 21:30hrs.*

Wine Pairing
Seventy-Five Euro per person

Cellar Release Wine Pairing
One hundred and twenty-five
Euro per person