

# V

## €68 Set Menu

### *Amouse Bouche*

*Focaccia, Olives, Panelle*

### **Starters**

*Brioche, Plum Tomatoes, Basil (1a,3,7,9,12) (v) (vv).*

*Meatballs, Tomato Sauce, Parmesan, Ciabatta (1a,3,7,9,12)*

*Loxster Cappelletti, Saffron Sauce (1a,2,3,4,7,12)*

*Wild Herbs Ravioli, Sage Butter, Smoked Burrata (1a, 3, 7, 12) (v)*

### **Mains**

*Paccheri, Clams, Mussels & Monkfish, Salsa Verde & Squid Ink (1a, 2, 3, 4, 7, 8a, 9, 12, 14)*

*Gnocchi, Four Cheese, Truffle Pecorino Foam (1a,3, 7, 9, 12) (v)*

*Tagliatelle, Slaney Valley Lamb Ragu, Nduja, Salted Ricotta (1a, 3, 7, 9, 12)*

*Black Cod Tempura, Lemon Beurre Blanc, Potato Gallet, Fennel & Samphire (4, 7, 9, 12)*

*Hereford Striploin, Bulluan Ark's Greens, Brown Butter Potato, Garlic & Brand Butter (7, 9, 12)*

*Mains are served with potatoes & veg*

### **Desserts**

*Tiramisu 2.0; Coffee, Micil Whiskey (1a, 7, 12)*

*Namelaka; Woodruff, White Chocolate Crumble, Strawberry Granita (7,12)*

*Chocolate Mousse; Smoked Salt, Raspberry Sorbet (3,7,8b)*

*Affogato; Homemade Vanilla Ice Cream, Espresso, Coffee Crumble (1a, 3, 7, 8b, 8g, 8, 12)*

#### LIST OF ALLERGENS:

1.A GLUTEN 1B. RYE 1C. BARLEY 1.D OATS 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK  
8.A ALMONDS 8B.HAZELNUTS 8C. WALNUTS 8D. CASHEWS 8E. PECANS 8F. BRAZIL NUTS 8G. PISTACHIO 9. CELERY  
10. MUSTARD 11. SESAME SEEDS 12. SULPHITES 13. LUPIN 14. MOLLUSCS

PLEASE INFORM YOUR SERVER IF THERE ARE ANY ALLERGIES WITHIN YOUR GROUP

(v) Vegetarian (vv) Vegan (v) (vv) Can be done Vegetarian/Vegan