

Set Dinner

Starters

Hot & Spicy Duck Wings, Spring Onion & Coriander, Cashel Blue Mayo

Caesar Salad, Anchovy, Parmesan Dressing, Charred Lardo & Focaccia Crouton

Beef Carpaccio, Reggiano Parmesan, Lemon Zest, Balsamic, Capers

Tuna Crudo, Italian Ponzu Dressing, Black Pepper & Citrus Gel

Roasted Heirloom Tomato Bruschetta, Stracciatella, White Truffle Vinaigrette

Mains

Cacio e Pepe Bucatini, Pecorino, Reggiano Parmesan

Chargrilled Prawns, Garlic, Chilli & Nduja Butter Sauce

Pan Fried Sea Bass, Salsa Verde, Clams, Braised Fennel

Roast Breast of Cornfed Chicken, Organic Carrot & Anise Puree, Mustard Sauce

Angus Striploin of Beef, Beer-battered Onion Rings, Slow-roasted Tomatoes & Peppercorn Sauce

Served with a Chef's Selection of Seasonal Sides

Desserts

Homemade Tiramisu

Chocolate & Blood Orange Mousse, Amaretti & Grand Marnier

Cheese of the Month, Spiced Chutney, House Pickles, Crackers