

Starters

Butternut Squash Veloute

Compressed apples, spiced almonds, chevre cheese, pumpkin seeds
toasted brioche

€ 9.50

Avocado and Pickle Vegetable Salad

Watermelon, candied nuts, petite
salad, crispy focaccia, tarragon oil

€ 12.00

Confit of White Asparagus

Burratina, roasted peaches, saffron sabayon

€ 15.50

Pressed Terrine of Pork Cheeks, Smoked Ham Hock & Leeks

Pear & radish salad, roasted hazelnut, hazelnut vinaigrette

€ 16.00

King Prawn Carpaccio

Parmesan custard, golden croutons, satay sauce

€ 16.50

Pan seared King Scallop

Confit of chicken croquette, textures of cauliflower chicken jus

€ 17.50

Tartar of Black Angus Beef

Cured egg yolk, pickled garden vegetables, caper berries, maple syrup
& wasabi mayo, toasted focaccia

€ 18.00

For guests with special dietary requirements or allergies who
may wish to know about the ingredients used, please ask for the Manager.

Prices inclusive of VAT

Pasta & Risotto

Garganelli with confit of Local Rabbit

Smoked cheese, guanciale, truffle oil

Starter €12.00 Main Course €17.00

Fettuccine with Wild Mushrooms

Porcini, portobello & oyster mushroom ragu, flavoured with Sage, ricotta salata

Starter €12.00 Main Course €17.00

Potato Gnocchi

Lamb ragout, baby spinach, black Kalamata olives

Starter €12.50 Main Course €17.50

Acquarello Saffron Risotto

Fricassée of mussels and clams

Starter €13.00 Main Course €18.50

Lobster Ravioli

Poached in a light bisque, crispy fried calamari

Starter €16.00 Main Course €20.00

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Main course

Poached Local Grey Meagre

Charred leeks, French beans, red curry & orange velouté

€ 22.50

Roasted Duck Breast

Turnips, caramelised walnuts, braised Belgian endive cooked in orange

€ 24.00

Pan seared Corn Fed Chicken Breast

Sweetcorn, granola, chicken jus

€ 25.00

Slow-cooked Local Pork Belly

Langoustines, roasted carrots, passion fruit gel

€ 26.00

Roasted Pave of Salmon

Celeriac, creamed pok choi with smoked eel and preserved lemon

€ 26.00

Roasted Rump of Lamb

Tomato conserve, Israeli couscous, tarragon crème fraiche

€ 27.00

Slow-Cooked Short rib of Beef

Parsnip and kale, bordelaise sauce

€ 28.00

All main courses are served with side potatoes of the day

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Prices inclusive of VAT

From the Grill

Fresh Catch of the Day

Kindly ask your server for prices and availability

Tagliata of Black Angus Sirloin – 250grams

€ 29.00

Milk-fed Veal Cutlet - 350grams

€ 30.00

Black Angus Rib-eye of Beef - 300 grams

€ 32.00

Black Angus Fillet - 250 grams

€ 35.00

Tomahawk of Black Angus Beef 1.1kgs to share

€ 68.00

All grills are served with seasonal vegetables and potatoes

All the listed fresh meat specials can be cooked to your desired requirements and are served with potatoes, roasted vegetables and jus

Blue (extra rare): very red and cool interior

Rare: Red interior and soft meat

Medium Rare: Lighter red centre and slightly firmer

Medium: Pink interior and firm meat

Medium Well: Just a hint of pink

Well done: grey-brown throughout, very firm

ADD A LITTLE ON THE SIDE

Béarnaise sauce €2.00

Mustard pepper sauce €2.00

Mushroom sauce €2.00

French fries €4.50

Mixed salad leaves € 6.00

Chef's seasonal vegetables € 5.00

Cherry tomato, rocket and Parmesan € 7.00

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Prices inclusive of VAT

Vegetarian menu

STARTERS

Cream of Pumpkin Soup

Flavoured with Parmesan shavings, golden croutons

€9.50

Mushroom Risotto

Rocket leaves, pistachios

€11.00

Grilled Green Asparagus

Roasted beetroot, local peppered goat cheese

€12.50

MAINS

Grilled Piatella Cheese Tart

Fricassée of portobello & oyster mushrooms, wilted greens, herb emulsion

€17.00

Tomato & Vegetable Stew

Root vegetables, medley of beans, tofu, basmati rice,
roasted tomato sauce

€16.00

Aubergine & Scammorza Cheese Ravioli

Basil pesto, spinach

€18.00

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Prices inclusive of VAT

Dessert

Carved Fruit

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€7.50

Apple & Almond Tart

Cinnamon ice-cream, vanilla crème catalan

€8.00

Baked Strawberry Cheesecake

Pistachio cake, strawberry sorbet

€8.00

Peanut Butter Parfait

Honey & yoghurt ice-cream, pear fritter

€8.50

Chocolate Mousse

With passion fruit cremeux, coconut sorbet

€8.50

Selection of Ice-creams and Sorbets

€6.00

Oceana Cheese Plate

A selection of 3 cheeses served with chutney
water biscuits and bread sticks

€8.00

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