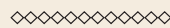




3 COURSES = €27.00 PER PERSON

STARTER PLATTER

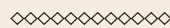
CREAMY GARLIC MUSHROOMS WITH A PARMESAN CRUST
BAKED FETA, CHARRED TOMATOES & ROCKET
COURGETTE FRITTER
CHORIZO, JALAPENO & MOZZARELLA CROQUETTES
TANGY TOMATO CHUTNEY
CRUSTY BREAD WITH ORANGE & HONEY BUTTER
HOUSE HUMMUS



MAIN

(served with potato gratin & dressed green salad)

SIZZLING BAVETTE STEAK WITH BÉARNAIS SAUCE
or
PORTOBELLO MUSHROOMS WITH BÉARNAIS SAUCE



DESSERT

TOBLERONE CHOCOLATE MOUSSE
or
CRÈME BRÛLÉE

WINE

HOUSE WHITE - Hornhead Sauvignon Blanc 2017 - A rich Sauvignon Blanc. Peachy, fruity - a great drink. €15

HOUSE RED - Hornhead Cabernet Sauvignon 2017 - A delicious Cabernet Sauvignon. Ripe cassis and peppery hints. €15

ALAMOS MALBEC 2016 - Black cherry aromas with light floral notes, it's full and rich. A touch of chocolate and sweet spice from light oak ageing. €20

PARADIS ROSÉ 2017 - A wonderful pink rosé. Divided between rose and grapefruit, full of elegance. €20

PICPOUL CUVÉE CAROLINE 2017 - Bright and pale yellow wine with very fresh aromas of white flowers, a great Picpoul. €20

PROSECCO - BEL STAR NV - Delicious sparkling wine from northeast Italy. It is fruity - apple, pear, light hints of apricot and citron. A floral, refreshing sparkling wine. €20

PROSECCO ROSÉ - BEL STAR ROSÉ NV - An elegant drink. A fusion of Merlot, Pinot Nero and Sauvignon. It offers floral, cherry and citrus fruit aromas, with slight spicy notes of mint, thyme and tomato leaves. €20