

Easter Menu

SUNDAY 31ST MARCH

CHEF'S CHOICE OF APERITIFS



LOCAL FTIRA & BAGUETTE
XARA OLIVE OIL, WHIPPED GOAT'S BUTTER



LOCAL HAM HOCK
STRACCIATELLA, CAULIFLOWER, 'PICCALILLI'



AGNOLOTTI
TA' ZEPPI FARM SHEEP CHEESE, JERUSALEM ARTICHOKE, SMOKED HAY



STONE BASS
SOURDOUGH, TOMATO, 'ALJOTTA'

OR

LAMB RUMP
BEETROOT FROM XARA GARDENS, CELERIAC, MADEIRA



'MGARR' STRAWBERRIES
WHITE BALSAMIC, IVOIRE CHOCOLATE, MACADAMIA



COFFEE AND PETIT FOURS

€115 PER PERSON